



**12<sup>th</sup> – 19<sup>th</sup> September 2025**

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌱 Plant-based, (V) Vegetarian

# RESTAURANT WEEK

£35.00 per person

£17.50 children (2 - 12 years)

## Bread and Soup

🍴 **Artisan bread selection** (V,W,B,R,S,SE)

Seeded rolls, Italian loaves, Welsh butter (V,D) and spread (V)

🍴 **Soup of the day** (V)

Croutons (V,W,S), pumpkin seeds (V), crispy onions (V,W), chilli flakes (V), breadsticks (V,W)

## Salads

🍴 **Fusilli pasta salad** (V,W,D,SD)

Olives, artichoke, sundried tomato and nut free pesto dressing

🍴 **Traditional Greek salad** (V,D,SD)

Diced tomato, cucumber, sliced red onion, black olives, oregano, feta and olive oil (V,D,SD)

🍴 **Chunky new potato salad marinated**

Red onion, capers, fresh parsley and chives (V,SD)

🍴 **Superfood salad** (V,SD)

Roasted sweet potato, kale, radish, pomegranate, sunflower seeds and quinoa, lemon, lime and olive oil dressing

🍴 **Celtic coleslaw** (V)

White cabbage, grated carrot, sliced leeks and fresh herb mayonnaise

🍴 **Mixed salad leaves** (V)

**French vinaigrette** (V,MU,SD,🍴), **Welsh honey and mustard vinaigrette** (V,MU), **homemade ranch dressing** (V,D), **balsamic vinegar** (V,🍴), **olive oil** (V,🍴)

## Deli Selection

**Sweetcorn** (V,🍴), **cucumber** (V,🍴), **gherkins** (V,MU,SD,🍴), **olives** (V,🍴), **croutons** (V,W,S,🍴), **pickled onions** (V,W,SD,🍴), **tomato** (V,🍴), **pumpkin seeds** (V,🍴), **red onion** (V,🍴), **capers** (V,SD,🍴), **crispy onion** (V,W,🍴), **hard boiled eggs** (V,E)

## Cold Buffet

**Chicken and apricot ballotine** (D)

Harissa marinated roasted courgettes

**"Not Chicken" spiced kebab wrap** (V,W,S)

Shredded red cabbage and garlic mayonnaise

**Chicken and pork liver paté** (D), **Welsh tomato chutney** (V) and **toasted brioche** (V,W,D,E)

**Charcuterie board of cooked and cured meat with pickles, olives and sundried tomatoes** (SD)

**Smoked salmon and cream cheese mousse blinis** (F,W,D,E)  
Dill and lemon wedges

**Prawn cocktail Marie Rose in a succulent, slightly spiced sauce with baby gem lettuce** (CR,SD)

🍴 **Spiced corn tortilla crisps** (V)

Mexican salsa (V), guacamole (V) and sour cream (V,D)

🍴 **Roasted vegetable antipasti** (V,SD)

Roasted garlic, cocktail onions and sun blushed tomatoes

## From the Carvery

**Whole roasted marinated beef with gravy** (SD)

**Caraway seed roasted pork belly**

**Homemade Yorkshire puddings** (V,W,D,E)

🍴 **Maple glazed roasted carrots and parsnips** (V)

🍴 **Roasted herb potatoes** (V)

🍴 **Steamed potatoes gremolata** (V)

**Cauliflower cheese** (V,W,D)

**Horseradish sauce** (V,D,E,MU), **Dijon mustard** (V,MU,SD,🍴), **apple sauce** (V,🍴)

## Hot Buffet

**Fish of the day** (F,D,SD)

Sautéed leeks, samphire, crushed new potatoes and capers, lemon and herb cream sauce

**Grilled mackerel** (F)

Citrus braised fennel and Provençal sauce

**Moules Mariniere** (M,D,SD)

Mussels cooked in a white wine and garlic cream sauce

**Chargrilled Provençal style chicken thighs**

Tomato sauce, onions, peppers, green olives and cherry tomatoes

🍴 **Steamed mixed green vegetables** (V)

Beans, peas, broccoli, kale and mangetout

**Mediterranean vegetable pasta bake** (V,W,D)

Herb and spinach white sauce

🍴 **Sweet and sour tofu** (V,S)

Carrots, pineapple and peppers in a traditional sweet and sour sauce

🍴 **Onion bhajis with sweet chili sauce** (V,W)

🍴 **Spicy vegetable chilli** (V,W,S)

Red kidney beans, chickpeas and lentils in a rich tomato sauce (V,E,G)

🍴 **Curried leek and potato samosas** (V,W,MU)

Mango chutney

## Asian Flavours

**Curry of the day**

(allergens displayed on the buffet)

🍴 **Aloo Gobi** (V,MU)

Cauliflower and potato flavoured with Indian spices

🍴 **Dal** (V)

Traditional Indian accompaniment

🍴 **Aromatic steamed rice with chickpeas and cumin seeds** (V)

**Chinese pork spareribs** (S,W,SD,SE)

**Tandoori chicken wings**

**Poppadoms** (V,🍴), **naan bread** (V,W,🍴), **mango chutney** (V,🍴), **mint raita** (V,D), **lime pickle** (V,MU)

## Desserts

**Hand-made pastries, tarts and cakes**

(allergens displayed on the buffet)

**Hot Dessert**

**Freshly made steamed pudding** (V,D,E,W,S,SD)

With custard (V,D)

**Ice Cream** (V,D,S)

Cones (V,W,S,🍴), chocolate shavings (V,D,S), sprinkles (V,D,S), crushed meringue (V,E), fudge pieces (V,W,S,D,E), chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD,🍴)