

## **To Start**

Roasted Red Pepper, Tomato & Balsamic Soup Herb croutons	£9.95
Ham Hock Terrine - 3 - Way Apple Textures  Ciabatta croutes	£9.95
Goats Cheese, Caramelized Onion Filo Tarts  Walnut and pear dressing	£9.95
Smoked Haddock & Leek Fishcakes Spring onion salsa, dill hollandaise	£9.95
Black pudding, Sage & Apricot Bon Bons Cranberry mayo	£9.95
Hot Peppered Mackerel Fennel and orange salad, basil oil	£9.95
Main Courses	
<b>Duo of Duck</b> Seared duck breast, duck croquette, onion puree, butter roasted potato, tender stem broccoli, forest jus	£23.95
Baked Fillet of Cod Salmon mousse, sweet potato fondant, buttered mange tout & shallots, red pepper couli	£21.95
Butternut Squash, Beetroot & Spinach Pithivier Roasted potatoes, greens & cranberry jus	£19.95
Seared Pork Medallions Sautéed potatoes, buttered greens, pepper & cider sauce	£19.95
Seared Cauliflower Steak  Harissa, cauliflower puree, crispy chickpea and kale fricassee	£19.95
8oz Welsh Sirloin Steak Chunky chips, onion rings, cherry vine tomatoes, rocket, peppercorn sauce	£32.95

Our food and drink may contain allergens. If you have any special dietary requirements, please speak to a member of staff for further details



## **Desserts**

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Chocolate & Cherry Cheesecake  Dark chocolate sauce, cherry sorbet	£9.95
Brandy Snap Basket Filled with fruit salad, vanilla ice cream, chocolate sauce	£9.95
Trio of Sorbet  Berry compote	£9.95
<b>Crème Brûlée</b> Biscotti, crumb, apricot gel	£9.95
<b>Tiramisu</b> Fig, cherry and ginger compote	£9.95
Selection of Welsh Cheese Snowdon Amber Mist, Black Bomber, Perl Wen, Perl Las, crackers, grapes, red onion jam, apple	£13.95
After Dinner Drinks	
Americano	£4.25
Mocha	£4.25
Cappuccino	£4.25
Espresso	£3.80
Latte	£4.25
Hot Chocolate	£4.25
<b>Tea</b> (English Breakfast, Lemon Grass & Ginger, Spring Green, Peppermint)	£4.25

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