

Soup of the Day -£7.50

Mackerel Escabeche

In Hot Carrot, Saffron, White Wine & Shallot Marinade, Saffron & Chive Potato - £8.50

Scorched Cod

Seaweed & Cockle Quinoa, Lemon Dressing - £9.50

Vegetable Wontons

Shitake Mushroom, Pak Choi & Chilli Broth - £8.50

Crab & Welsh Ale Tartlet

Welsh Rarebit, Breconshire Rocket - £10.00

Confit Duck

Leek & Potato Blini, Hens Egg, Maple & Mustard Dressing - £9.00

Breast of Wood Pigeon

Corned Beef, Watercress Vichyssoise - £9.00

Boudin Blanc

Pickled Wild Mushrooms, Leek, Pancetta - £8.50



Slow Cooked Ox Cheek

Beef & Onion Rissole, Kale, Reduction of Braising Liquor - £23.00

Whole Lemon Sole

Parmentier Potatoes, Fennel, Mussels, Welsh Ale Sauce - £24.00

Duo of Chicken

Braised Leg & Supreme of Chicken, Truffle Mash, Smoked Pancetta, Coq au Vin Sauce - £20.00

Crisp Mille Feuille

Provençale Vegetables, Perl Wen Cheese, Roasted Red Onion, Artichoke, Herb Oil - £18.00

Assiette of Lamb

(Cutlet, Confit, Crisp Heart) Crushed Peas, Rosemary Jus - £26.00

Fillet of Sea Bream

Crab Ravioli, Vegetable Linguini, Crushed Butterbeans - £22.00

Crisp Goats Cheese

Puy Lentils, Butternut Squash, Smoked Mushrooms, Chestnuts, Horseradish - £17.50

Side Dishes - £4.50

Baby Roast Potatoes/Truffle Mash/Roasted Butternut Squash & Carrot

Braised Savoy Cabbage/ Baked Cauliflower Cheese/ Gratin Potato

Food allergies/Intolerances, before ordering please speak to a member of staff.