

Starters

Pan seared scallops in lemon garlic parsley butter with mangetout, crispy pancetta and red pepper couli - **£7.95**

Soup of the Day with homemade olive and tomato bread - **£4.95**

Pressed ham hock and wholegrain mustard terrine with toasted ciabatta, homemade piccalilli and a duo of apples - **£6.95**

Asparagus, goat's cheese and caramelised red onion filo tart with beetroot hummus and balsamic reduction (v) - **£6.25**

Bresaola of beef with a wild mushroom and thyme panna cotta and horseradish cream - **£7.25**

Warm bread selection with balsamic vinegar, sea salt and butter (v) - **£5.95**

Mains

Braised Welsh lamb with potato and leek rosti, spring greens, vichy carrots and mint liquor - **£19.95**

Herb roast chicken with fondant potatoes, baby vegetables and sage infused café au lait sauce - **£13.95**

Cauliflower, chickpea and sweet potato curry with pilau rice, carrots and a spinach bhaji (v) - **£12.95**

Seared duck breast on a bed of black pudding, celeriac pomme puree, red chard and cherry jus - **£14.95**

Homemade tagliatelle with wild mushrooms in a sorrel cream and truffle oil with parmesan twists (v) - **£13.95**

Fillet of sea bass on a tian of crushed parsley new potatoes with samphire, broccoli and lemon and parsley butter - **£14.25**

8oz Welsh beef burger topped with parma ham, welsh cheese in a brioche bun served with chunky chips and onion rings - **£12.95**