



The Dining Room

To Start

Leek Veloute

Chive Potato, Flaked Haddock Croquette
£ 6

Rilette of Confit Duck Leg

With Soy & Sesame, Plum Sauce Dressing, Asian Pickle Salad
£ 7

Whipped Goats Cheese

Textures of Beetroot, Hazelnut Dressing
£ 7

Hand Cut Smoked Salmon

Dill Remoulade, Poached Salmon & Cream Cheese, Cucumber & Gin, Crispy Skin
£ 7.5

Pressed Slow Cooked Pork Belly & Poached Ham Hock

Homemade Piccalilli, Pistachio Crumble, Toasts
£ 7

Sweet Potato & Butternut Squash Ravioli

Buttered Rocket with parmesan, Roasted Garlic & Sage
£ 6

Peppercorn & Shredded Beef “Hash Brown”

Caramelised Onion, Beef Jus Dressing, Horseradish Shavings
£ 7



The Dining Room

To Follow

Breast of Guinea Fowl, Pancetta & Smoked Bacon

Terrine of Chicken, Crushed Potato & Leek, White Truffle Chicken Jus

£ 15

Grilled Fillet of Plaice

Warm Salad of New Potato, Peas & Parsley, Cockle Nage

£ 14

Scorched Red Pepper Arancini

Charred Courgette, "Pickled" Cous Cous, Aubergine Puree

£ 12.5

Sticky Braised Beef, Oxtail & Bresaola

Mushroom Ragout with Confit Garlic, Roasted Shallot, Rosemary Port Jus

£ 17

Seared Fillet of Bass

Sesame Prawn Toast, Celeriac, Soy & Leek, Crispy Greens

£ 15

Oregano & Pinenut crusted Loin of Lamb

Ratatouille with Barley, Pulled Lamb Filo Roll, Sausage with Parmesan Crumb

£ 17

Spiced Spinach Samosa

Rocket "Sag Aloo", Garam Masala rubbed Corn, Minted Onion & Cucumber

£ 13

House Grills,

*Accompanied with Sauté Potatoes, Grilled Tomato,
Charred Onion & Butter Roasted Mushroom*

Breast of Chicken, *with Tomato Salsa* £14

Salmon Fillet, *With Lemon & Herb Mayonnaise* £14

Sirloin Steak, *With Peppercorn or Blue Cheese Sauce* £18

Rib Eye Steak, *With Peppercorn or Blue Cheese Sauce* £20



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To Finish

Coffee & Coconut

Coconut Parfait, Espresso Gel, Coconut Crumb, White Russian Cream
£ 7

Strawberry & Vanilla Panna Cotta

Candied Seeds, Sugared Palmiers, Strawberries & Basil
£ 7

Lemon Meringue Sphere

Textures of Raspberry - Gel, Foam, Meringue, Pastille
£ 7

Baked Chocolate Ganache

Scorched Banana, Shortbread, Salted Peanut Ice Cream
£ 7

Taster of Welsh Cheeses

Balsamic Caramelised Onion, Apple, Celery & Biscuits
£ 8

The Dining Room Collection

(For two to share)

Sampler of the Dessert menu
£ 15

Dessert wines & Port

Palazzina, Moscato Passito, Italy 37.5cl £ 16

Clos Dady, Sauternes, France 37.5cl £ 28

Cockburns 50ml, £3

Henriques & Henriques 3 yr Maderia Finish, £4.5

Taylors 10 yr Tawny 50ml, £3.5

Selection of Teas From £ 2

Traditional Welsh Breakfast Tea, Fruit & Herbal Teas

Selection of Coffees From £ 2

Cafetiere, Espresso, Americano, Cappuccino, Mocha, Latte

Liqueur Coffees From £ 4

Served with Homemade Chocolate Truffles

Full Allergen information available on request