



WINTER LUNCH MENU

SOUP & BREAD

Leek, Potato & Cider Onion Soup - £7.00

Welsh Rarebit Crostini

Y Seren Bread & Pickles - £4.50

Whipped Welsh Butter

SMALL PLATES & SALADS

Wild Game Terrine - £9.00

Apple chutney, sourdough toast

Beetroot Carpaccio (V) - £8.00

Horseradish cream, candied hazelnuts

Roast Pumpkin & Squash (V) - £8.50

Spiced lentils, pomegranate, whipped goat's cheese

Hot & Cold Smoked Salmon Pate - £9.00

Dill, capers, lemon cream cheese, buckwheat blini

Warm Quinoa Salad (V) - £7.50

Roasted Roots, chilli-orange dressing, feta, toasted pine nuts

Crispy Pig Bon Bon's - £7.50

Winter slaw, pickled apple

BURGERS & SANDWICHES

Smashed Welsh Burger - £16.00

Aged cheddar, brioche, tomato relish, chips

Sweet-Cured Ham & Welsh Brie - £12.50

Honey mustard, rocket

Welsh Steak Sandwich - £14.50

Creamy mash, celeriac pickles, winter greens, onion gravy

Roast Vegetable & Hummus (V) - £11.50

Red pepper, rocket

MAINS

Chargrilled Rump Steak (8oz) – £22.00

Mushroom butter, winter salad, chips, peppercorn sauce

Roast Chicken Breast - £17.50

Smoked garlic & truffle mash, winter greens, wild mushroom gravy

Grilled Hake - £18.00

Leek & Potato Gratin, cider & mustard cream

Duck Shepherd's Pie - £16.50

Roasted roots, red currant relish, duck gravy

Winter Vegetable Cassoulet (V) - £14.50

Spiced couscous, butter beans, tomato ragout, herb crumb

SIDES

Hand Cut Chips - £4.50

Charred Tenderstem Broccoli - £4.50

Cauliflower & Leek Gratin -£4.50

SOMETHING SWEET

Crème Brûlée - £8.50

Crème Brûlée with spiced gingerbread

Apple Charlotte - £9.00

Cinnamon brioche, caramelised apples, Calvados custard

Poached Pear Pavlova - £8.50

Winterberry compote, hazelnut crumble, vanilla ice cream

Chocolate & Honeycomb Pots - £9.00

Dark Chocolate ganache, salted honeycomb, crème fraîche

Ice Cream & Sorbet - £2 per scoop

CHEESE

Welsh Cheese Selection - £12.50

Perl Las, Hafod, Cenarth Brie, apple, chutney & crackers