



WINTER DINNER MENU

BREAD & NIBBLES

Y Seren Bread - £4.50

Marinated Olives & Rosemary Focaccia - £5.00

House Pickles & Smoked Nuts - £4.50

SMALL PLATES & SALADS

Wild Game Terrine - £9.50

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) - £7.00

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

Crispy Pig Bon Bons - £6.50

Winter slaw, pickled apple

FROM THE CHARGRILL

Smashed Welsh Burger - £16.00

Aged cheddar, brioche bun, spicy tomato relish, hand-cut chips

Dry Aged Rump (8oz) - £26.00

Smoked garlic & thyme butter, winter salad, hand-cut chips, creamy mushroom sauce

Cider-Cured Pork Chop (8oz) - £18.00

Creamy mash, celeriac pickles, winter greens, onion gravy

Dry Aged Fillet Steak (8oz) - £34.00

Truffle parmesan chips, cider shallots, peppercorn sauce

MAINS

Roast Hake - £18.00

Leek + potato gratin, maple glazed carrots, cider + mustard cream

Slow Braised Beef Shin & Crispy Short Rib - £19.50

Pickled baby onions, bubble & squeak, kale fricassée, salsa verde

Roast Duck Breast - £22.00

Pickled red cabbage, potato & duck leg terrine, chargrilled broccoli

Orzo Risotto(V) - £14.00

Roasted pumpkin, spiced pumpkin seeds, shaved parmesan

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