

## STARTERS

<b>Cream of lightly spiced parsnip soup</b> With toasted almonds and chives	<b>5.50</b>
<b>Grilled creamy goats cheese</b> With a toasted walnut, pear and pickle onion salad	<b>6.00</b>
<b>Chicken, roasted garlic and thyme rilette</b> Served with toasted granary bread and apple chutney	<b>6.50</b>
<b>Duck liver and orange parfait</b> With fig relish and toasted homemade brioche	<b>6.00</b>
<b>Carmarthen Bay mussels</b> Thai green curry sauce, crispy garlic, shallot and chilli sauce	<b>6.50</b>
<b>Classic Welsh rarebit and leek tartlet</b> Watercress and apple salad with tomato pesto	<b>6.00</b>
<b>Salmon and cod fishcake</b> With rocket salad and a basil and lime aioli	<b>6.00</b>
<b>Fresh Buffalo mozzarella and heritage tomato salad</b> With basil and fresh pesto	<b>6.50</b>
<b>Smoked salmon and crayfish salad</b> With Bloody Mary mayonnaise	<b>6.50</b>

## MAINS

<b>Duo of confit Gressingham duck leg and pan fried crispy skinned breast</b> Aromatic braised red cabbage, red onion and sloe gin sauce and dauphinoise potato	<b>16.50</b>
<b>Seared tranche of salmon</b> With pasta in a creamy tomato, chorizo and crayfish sauce	<b>16.50</b>
<b>Roasted Mediterranean vegetable and tomato risotto</b> Grilled creamy goats cheese and fresh basil pesto	<b>12.95</b>
<b>Trio of pork - prosciutto wrapped fillet, belly pork with crackling and a black pudding and leek rissole</b> Bramley apple compote, cider sauce and dauphinoise potato	<b>15.50</b>
<b>Local pork and leek sausages from the Heritage sausage company</b> Creamy mashed potato with a caramelised red onion gravy	<b>11.50</b>
<b>Roasted chicken supreme and slow roasted leg</b> Wild mushroom, spinach and parmesan risotto and white truffle oil	<b>14.50</b>
<b>Duo of Welsh lamb- roasted rump and pulled lamb shank Shepherds pie</b> With a cheddar and chive mash and a redcurrant and rosemary sauce	<b>16.50</b>
<b>Roasted fillet of cod</b> crushed new potatoes wilted spinach and a cockle and laverbread sauce	<b>16.50</b>

All the above served with a panache of fresh vegetables

**Welsh 40 day 10oz dry aged steaks**  
With a peppercorn sauce, triple cooked chips and a parmesan and sun blushed tomato salad

Rib Eye 24.50

Sirloin 24.50

Rump 19.50

## DESSERTS

<b>Cawdor Pavlova</b> With whipped cream and sorbet	<b>6.50</b>
<b>Almond frangipane tart</b> Crème Anglaise and ice cream	<b>6.00</b>
<b>White chocolate chip brownie</b> Peanut butter ice cream and chocolate sauce	<b>5.50</b>
<b>Rum and Raisin cheesecake</b> Chocolate sauce and ice cream	<b>5.50</b>
<b>Sticky toffee pudding</b> Toffee sauce and ice cream	<b>6.00</b>
<b>Lemon posset</b> Served with shortbread	<b>6.50</b>
<b>Merlyn's crème brulee</b> Chocolate chip biscuit	<b>6.50</b>
<b>Selection of finest Welsh cheeses with celery grapes and biscuits</b>	<b>8.50</b>

Please speak to a member of our team if you have any food allergies or specific dietary requirements

## Dessert wines

Chateau des Masilles Sainte Croix de Mont	19.95 per bottle or 5.75 per glass
Cheateau Pechon Sauternes	35.00 per bottle or 6.00 per glass
Torres Moscatel	19.95 per bottle or 5.00 per glass