



WHILE YOU WAIT

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| Bread to Share – Alex Gooch Baker Organic Sourdough, Netherend Farm Butter, Balsamic Vinegar & Olive Oil | 2.00 |
| Olives Et-Al | 4.50 |

TO START

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| Asparagus, Potato & Watercress Soup – Wild Garlic Pesto, Baked Croutons | 6.50 |
| “Egg & Soldiers” – Crispy Duck Egg, Grilled Wye Valley Asparagus, Wild Garlic Mayonnaise | 9.00 |
| Twice Baked Gorgonzola Cheese Soufflé – Parmesan Sauce, Wilted Spinach | 8.50 |
| Ham Hock Terrine – Piccalilli, Primrose Farm Dressed Salad, Crusty Bread | 8.00 |
| Devilled Lamb’s Kidney – On Sourdough Bread | 8.50 |

TO FOLLOW

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| Trio of Lamb – Roasted Rump, Confit Shoulder, Shepherd’s Pie, Spring onion Mash, Rosemary & Garlic Sauce | 21.00 |
| Sugar Pit Cured Pork Cutlet – Chorizo, Pepper, Tomato & Cannellini Beans Cassoulet, Tender stem Broccoli | 18.00 |
| Slow Cooked Welsh Beef Brisket – Tender stem Broccoli, Parmesan & Truffle Oil Triple Cooked Chips, Red Wine | 19.00 |
| Aubergine Charlotte – Ratatouille, Caper & Tomato Dressing | 14.50 |
| Wild Mushrooms Wellington – Asparagus, Broad Beans, Jersey Royals & Wild Garlic Hummus | 13.50 |

Please Ask for Our Special Board for Today’s Fish Dishes

FROM THE GRILL – Our Steaks Are from F E Richards of Crickhowell
Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips
8oz Ribeye Steak 23.50
8oz Rump Steak 19.00

STEAK SAUCES – 2.50

Peppercorn, Red Wine or Blue Cheese

SIDES - 4.00

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| Tender stem Broccoli | Truffle Oil & Parmesan Triple Cooked Chips |
| Mixed Steamed Summer Greens | Parsley Buttered Jersey Royals |
| Dressed Mixed Salad Leaves | Triple Cooked Chips |

TO FINISH – ALL @ 7.00

Strawberry “Eton Mess” – Chantilly Cream, Meringues, Grenadine Macerated Strawberries & Strawberry Coulis in a Brandy Snap Basket
Sugar Glazed Vanilla Crème Brulee – Poached Rhubarb
Sticky Toffee Pudding – Butterscotch Sauce, Pouring Welsh Cream
Chocolate Fondant – Honeycomb Ice Cream
Welsh Cheeseboard Selection (2 supplement) – Perl Las, Goat’s Cheese, Caerphilly, Quince Jelly, Crackers, Grapes

OUR LOCAL LLANFAES DAIRY ICE CREAM– 3 FOR 6.50

Raspberry, Vanilla, Honeycomb, Chocolate

DESSERT WINE - 5.50

125ml Floralis, Sweet Moscatel

COFFEE

Coffee **with/without** Homemade Chocolate Truffles 3.50/2.50

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, before placing your order.