



APERITIFS

Bloody Mary – Tomato Juice, Vodka, Worcestershire Sauce, Celery	5.50 Virgin Mary 3.00
Negroni – Gin, Campari, Sweet Red Vermouth, Orange Peel	11.50
Aperol Spritz – Aperol, Prosecco, Soda	11.50

WHILE YOU WAIT

Freshly Baked Homemade Focaccia – Olive Oil, Balsamic	4.50
Antipasti Olives – Mixed Olives in Extra Virgin Olive Oil with Capers, Garlic, Rosemary & Parsley	5.00
Baba Ghanoush – Chargrilled Aubergine Dip, Sourdough Wafers Crisps & Cherry Tomatoes	5.00
Deep Fried Whitebait – Garlic Mayonnaise	4.50

STARTERS

Grain Fed Chicken Breast 'Roulade' – Leg Meat & Mushroom Stuffing, Mushroom & Truffle Oil Velouté, Crispy Leeks	9.50
Homemade Pasta 'Egg Yolk Ravioli' – Ricotta & Parmesan Filling, Soft Egg Yolk, Parmesan Cream Sauce	9.00
Brecon Gin & Beetroot Home Cured Salmon Gravlax – Sweet Pickle Cucumber, Dill Cream Cheese, Sourdough	10.00
Kedgeree Arancini – Curried Risotto Ball Stuffed with Smoked Haddock, Curry Sauce	8.50

MAIN COURSE

Pan Fried Pork Tenderloin – Colcannon Potatoes, Hispi Cabbage, Apple Sauce, Red Wine Jus	20.00
Chicken 'Milanese' – Homemade Tagliatelle, Rustic Tomato & Basil Sauce, Parmesan Shavings	18.50
Confit Duck Leg – Smoked Paprika & Pancetta Braised White Cabbage, Mascarpone & Parmesan Soft Polenta	20.00
Slow Cooked Shoulder of Welsh Lamb – Dauphinoise Potatoes, Tenderstem Broccoli, Rosemary Garlic Sauce	21.50
Steamed Salmon En Papillote – Dill & Lemon New Potatoes, Samphire, Salsa Verde	20.50
Beer Battered "Catch of the Day" – Crushed Peas, Chunky Tartare Sauce, Triple Cooked Chips	17.50
Sweet Potato & Courgette Lasagne – Tomato Sauce, Garlic Bread, Salad	15.50
Cauliflower Steak – Truffle Oil & Parmesan Triple Cooked Chips, Curly Kale, Chimichurri	16.00

Specials – Please See the Separate Menu for Today's Specials.

THE GRILL – All of Our Steaks Are from F E Richards of Crickhowell

Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips

8oz Rump Steak	22.50
8oz Sirloin Steak	27.00

STEAK SAUCES – 3.50

Peppercorn | Red Wine | Blue Cheese

SIDES – 4.50

Triple Cooked Chips | Creamed Potato | Roasted Root Vegetables | Buttered Steamed Mixed Greens |
Chili & Garlic Sautéed New Potatoes | Soft Herb & Mascarpone Polenta | Dauphinoise Potatoes

TO FINISH - 8.50

Caramelised Bananas – Banana Cake, Peanut Brittle, Peanut Ice Cream
Sticky Toffee & Date Pudding – *Butterscotch Sauce, Brandy Snap Basket, Vanilla Ice Cream*
Chocolate Ganache Cake – *Kitsch Cherries, Cherry & White Chocolate Ice Cream*
Freshly Baked Homemade Doughnuts – *Fruit Compote*
Cheeseboard Selection – £2 Supplement - *Perl Las, Perl Wen, Gorwydd Caerphilly, Quince Jelly, Crackers, Grapes & Celery*
Trio of Llanfaes Dairy Ice Cream – 3 Scoops **6.50** – *Vanilla, Coffee Cream, Blackberry & Apple Crumble*
Sorbet Selection – 3 Scoops **6.50** – *Mango & Peach, Raspberry, Orange*
Affogato – **5.50** - *A Scoop of Vanilla Ice Cream Topped with a Shot of Espresso*

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal before placing your order.
 A discretionary service charge of 12% is added to each bill.