

Sample Dinner Menu

Served Friday and Saturday between 19:00 and 21:30

Portion of home-made breads £1.00 Selection of dips £1.50

Starters

Selection of fine soups	£3.75
Confit belly of Welsh pork white pudding and celeriac remoulade	£4.95
Charlotte of grilled aubergine Pant ys Gawn cheese and sun-blush tomatoes, roast pepper coulis, tomato chutney	£4.95
Corn-fed chicken & pistachio galantine plum chutney, Pembroke cress	£5.45
Pan-fried king scallops chorizo sausage, mango & chilli salsa, chorizo oil	£7.45
Smoked & fresh salmon bourdin , buttered leeks, bisque sauce	£5.45

Main Courses

Fillet of Welsh Black beef oregano rosti, sauté wild mushrooms, béarnaise sauce, port jus	£24.95
Pan-fried fillet of home-made salt cod plaki vegetables, herb oil	£15.45
Fillet of line-caught seabass sun-blanching tomato crushed potatoes, confit onions, basil pesto	£17.45
Assiette of Gressingham duck breast pan-fried liver, confit leg rilette, pear & grape chutney, parsnip purée	£17.45
Smoked pancetta wrapped breast of corn-fed chicken sweetcorn polenta, field mushrooms and confit tomatoes	£11.95
Greek feta cheese & spinach filo blossom lentil salad, Kalamata black olive	£11.45

Desserts

Vanilla cheesecake , balsamic strawberries	£4.45
Limoncello & pistachio crème brûlée , vanilla parfait, nutty tuille	£4.75
Bitter chocolate & chilli fondant , home-made chocolate chip ice cream, pomegranate sauce	£4.95
Chilled mascarpone & espresso mousse , chocolate cake	£6.50
Selection of award winning Welsh farmhouse cheese , home-made chutney, savoury biscuits (£2.50 supplement)	£6.50

Please be aware that some of our dishes may contain traces of nuts and alcohol

Head Chef: Christos Georgakis