

STARTERS

Freshly made fennel, celery and tarragon soup with an olive & herb ciabatta

Slices of sloe gin-infused smoked salmon with lemon zested yoghurt

Welsh Dragon Pate made with venison liver, hot chilli, spices, served with melba toast

Parcels of ricotta and spinach pasta with parmesan shavings and an olive oil drizzle

Slices of traditional Carmarthen ham with melon and dressed leaves on the side

Grilled goats cheese on a dressed beetroot salad

MAINS

8oz Fillet or 10oz Sirloin Steak (*Supplement £6*) - our steaks are from local Welsh Black cattle and are served with a baked flat mushroom and sliced tomato, homemade chips and peppercorn sauce

A roasted corn-fed Breton style Poussin served on a bed of green beans with a bowl of French fries

Rump of local lamb with a freshly made lamb faggot, thyme and onion jus and a spring onion mash

Whole fresh Lemon Sole with caper berry butter, Jersey Royal potatoes

Herb Pie – a deceptively simple but beautiful vegetarian Levantine dish made with fresh herbs - layers of filo pastry are stuffed with a blend of feta & ricotta cheese with a dash of cheddar, heaps of spinach, mint, dill, parsley, celery and spring onion baked served as it is.

A rich mild but flavourful vegan curry with chickpeas, sweet potatoes with brown rice

PUDDINGS

Selection of four Welsh Cheeses; Perl Las (blue), Perl Wen (soft), Snowdonia cheddar and Caerffili served with oatcakes & chutney

Affogato - Pembrokeshire vanilla ice cream, a shot of either brandy, Irish cream liqueur or Amaretto and an espresso coffee shot, to be blended as you like

Welsh-made fruit sorbet (please ask for flavour)

Baked apple tart with a hint of calvados, scoop of vanilla ice cream

Rich chocolate torte with mascarpone cheese

Our exclusive Penderyn Welsh whisky & honey ice cream

ALLERGIES: please let a member of staff know if you have any allergies or intolerances before ordering your food

Three courses - £29.50, two courses deduct £5.50

