

Two courses	£21.95
Three courses	£24.95
Two courses with 75cl bottle of house wine	£37
Three courses with 75cl bottle of house wine	£40



## To Start

# **Hearty Welsh vegetable Cawl**

Seasonal vegetables in a light broth, served with a finger of Welsh Mature Cheddar and a warm crusty roll.

#### Laverbread bacon

Welsh bacon bound in laverbread oats, served on grilled rustic bread and topped with pickled cockles.

#### Welsh rarebit muffin

Savoy muffin topped with melted cheese and onion, glazed until golden and served with a Pembrokeshire tomato ale chutney.

## Your main course

# Caerphilly chicken supreme

Pan-roasted chicken breast served with leeks and roasted Pembrokeshire potatoes, accompanied with a Caerphilly cheese sauce and Welsh Bacon Jam.

#### Pan-fried seabass fillet

Pan-fried seabass fillet with laverbread pom purée, garden peas and a cockle and parsley butter sauce.

## Spring green risotto

A rich and full flavoured risotto served with leeks, spinach and broad beans, topped with Perl Wen cheese, crispy onions and leek oil.

## Dessert

# Glazed Bara Brith bread and butter pudding

A Welsh spin on classic bread and butter pudding, served warm with pouring cream and a butterscotch drizzle.

# White chocolate and Penderyn tart

Smooth white chocolate tart paired with Welsh whisky from Brecon, served with raspberry compote.

#### The Welsh cheeseboard

Black bomber, Perl Wen and Perl Las cheeses with a Caerphilly spiced chutney and sea salt crackers.

All food and drink is supplied by Transport for Wales. Products are subject to availability. Prices are correct as of 1 June 2024 and are subject to change.

Food allergies or intolerances?

Before ordering, one of our team can help if you have food allergies or intolerances. They can confirm all specified allergens/ingredients in our food. We can't guarantee our food is entirely free of allergens as we handle foods containing flour, eggs, milk, nuts, and other allergens in our kitchens. So there's a cross-contamination risk.

