

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

Butternut squash and sweet potato soup

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Hearty soup served with a warm rustic roll and Welsh butter.

Smoked haddock, cheddar cheese and leek fishcakes

Served with a dressed salad and a zesty lemon mayonnaise.

Carmarthen ham bruschetta

Served on toasted rustic bread topped with a rocket leaf and mustard dressing, accompanied by a tangy tomato chutney.

Your main course

Welsh ribeye steak







Tender Welsh 6oz ribeye steak served with sautéed potatoes, roasted cherry tomatoes, spinach and a creamy peppercorn sauce.

Salmon fettuccine







Mouth-watering salmon fillet with fettuccine pasta bound in a creamy white wine, spinach and pea sauce, topped with rocket.

Glamorgan Sausage and mash







A Welsh classic served with our delicious chive mash, wilted spinach and warm tomato and basil sauce.

For dessert

Cheesecake





Indulgent vanilla cheesecake served with a zesty mixed berry compote and biscuit crumb.

Chocolate fondant





A rich melt-in-the-middle chocolate pud, served with luxurious Chantilly cream.

Our Welsh cheeseboard

A selection of the finest Welsh cheeses - Perl las, Perl wen and Snowdonia black bomber - with oatcakes and an apple chutney.

(£3 surcharge)

Allergens key



Soya

















