

First Class — Lunch and Dinner

Fresh, bright flavours crafted to make your journey extra special. Relax, tuck in and see Wales and the Borders in glorious bloom.

Two courses

— £26.95

Three courses

— £29.95

Two courses

with 75cl bottle of house wine

— £39

Three courses

with 75cl bottle of house wine

— £42

Products are subject to availability. Prices are correct as of 1 April 2026 and are subject to change. Card or electronic payments only.

We can't guarantee our food is entirely free from allergens. Speak to a member of staff for more information.



Starter

Poached egg and asparagus

Grilled Wye Valley asparagus with a free range poached egg. Served with a rarebit hollandaise made with Glamorgan Brewery ale and topped with a bacon crumb.

Contains: dairy, egg, gluten, mustard, SO2.

Pea, mint and buttermilk soup

Freshly made by our chefs and served with a warm rustic bread roll or gluten free roll.

Contains: dairy, gluten, SO2, sesame. May contain: nut, soya.

Roast beef with horseradish cream

Roast beef striploin on toasted sourdough with a vine tomato salad and peppery rocket. Served with a side of horseradish cream ready for you to pour and enjoy.

Contains: dairy, egg, gluten, mustard, SO2. May contain: sesame, soya.

Main

Chicken supreme

Cooked in butter and garlic. Served with smashed Blas Y Tir new potatoes, roasted baby carrots, a Glamorgan Brewery cider and mustard sauce made with Halen Môn Smoky Dijon.

Contains: dairy, mustard. May contain: celery.

Dewi Roberts of Llandeilo lamb rump (+ £3.50)

6oz lamb rump on a fresh pea and mint purée. Served with Caerphilly champ, seasonal greens and a lamb jus.

Contains: dairy, SO2. May contain: gluten.

Fettuccine pasta

Finished in a vibrant sun-dried tomato, roasted garlic and red pepper sauce, topped with whipped Pant-Ys-Gawn goats cheese and fresh basil. Served with warm rustic garlic bread.

Contains: dairy, gluten, SO2. May contain: celery, egg, mustard, sesame, soya.

Dessert

Macerated strawberry and honey trifle

Layers of strawberry compôte, shortbread crumb, macerated strawberries and custard made with honey from bees of the Welsh Marches hedgerows.

Contains: dairy, egg, gluten, soya, SO2.

Salted caramel brownie

A classic sweet treat made with our Halen Môn sea salted caramel sauce, served with a vanilla cream.

Contains: gluten, soya.

Cheeseboard (+ £3.50)

A selection of Caws Cenarth cheeses – Perl Las, Perl Wen, Golden Cenarth and Caws Cryf. All served with Cradoc's crackers, Y Deli Apple & Ale Chutney and grapes.

Contains: dairy, gluten. May contain: peanut.