



Winter Menu

Served from 12noon until 2.30pm, 6.00pm until 9.30pm

Artisan beer bread, smoked Llandyrnog butter & Halen Môn charcoal salt
Marinated olives with cumin, lemon & garlic

Trealy Farm Welsh Charcuterie

Venison carpaccio, cider compressed pear, black truffle mustard & watercress
Wild boar, pork & red wine salami, kohlrabi & hazelnut remoulade
Monmouthshire ham, garlic bruschetta, tomatoes & extra virgin olive oil
Platter of all 3

Small Plates

Truffled cream of celeriac, pickled mushroom & smoked garlic croute (V)
Ceiriog valley smoked salmon, horseradish, marinated cucumber & keta caviar
Salad of raw shaved beets, falafel, carrot hummus & pistachios (VG)
J.F.C - Japanese style fried chicken, tonkatsu & spring onion
Menai mussels cooked with cider, bacon & leek cream, beer bread
Seared native scallop, curried pumpkin, parmesan crumble & vanilla brown butter
Duck liver parfait, honey & five spiced plum, black vinegar dressed leaves, duck fat crostini

Main Courses

Winter Bouillabaisse of fish & coastal seafood, fennel, croutes & saffron rouille
Lemon & thyme corn-fed chicken, parmesan polenta, roasted carrots, bacon crisp, mushroom & spinach ragout
Rhug Estate game pie, parsnip puree, roasted root vegetables, Elderport & game jus
Fillet of hake, butternut squash dhal, onion bhaji, apple & mint sambal, coriander
Grilled cauliflower steak, vegetable cous-cous, baba ganoush & pomegranate (VG)
Rhosllanerchrugog mountain lamb, potato & onion massaman curry, onion & peanut crumble
Celtic pride bacon chop, champ mash, charred spring onion, crispy sage, smoky bacon & caper jus

Stanley Jones Butchers 28 Day Dry-aged Welsh Beef

8 oz Rib-eye steak, confit tomato, watercress, mustards, choice of one side dish
8 oz Fillet steak, confit tomato, watercress, mustards, choice of one side dish
Tomahawk steak (serves 2), confit tomato, watercress, mustards, choice of two side dishes

Sides

Dressed green leaf salad | Roasted root vegetables | Garlic sautéed mushrooms
Hand-cut chips or French fries & aioli | Champ mash | Truffled macaroni & celeriac gratin
Peppercorn sauce | Salsa verde | Black truffle mustard

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team. Our dishes may contain allergens, please ask for advice and inform a member of our team of any allergies when ordering.

V - Vegetarian | VG - Vegan