



Spring Menu

Served from 6.00pm until 9.30pm, Monday to Saturday.

A Vegetarian and Vegan menu is available on request

Artisan beer bread & spring pesto / aged balsamic & extra virgin olive oil	3.5
Marinated olives	4
Radishes, extra virgin olive oil & Halen Môn sea salt	3.5

Small Plates - *(designed to share - we recommend 2-3 small plates per couple)*

Rhug Estate rare organic beef, pickled mushrooms, horseradish, shaved parmesan & rocket	7
Prawn taco with avocado, cucumber, pomegranate, lime & coriander	7.5
Wye Valley asparagus – preparation changes weekly (V)	6.5
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6.5
Monmouthshire ham, artisan beer bread, garlic, tomatoes & extra virgin olive oil	7
Crispy fried whitebait with lemon & tartare	5.5
Buffalo burrata, pickled fennel, orange & Le Blanc olive oil (V)	6.5
Trealy Farm wild boar, pork & red wine salami, capers, olives & rocket	7

Sharing Boards - *(serves 2 as an appetiser or 1 as a main course)*

Trealy Farm charcuterie, Rhug Estate rare beef, olives, radishes, artisan bread, balsamic & olive oil	22
Buffalo burrata, blackened tomatoes, white anchovies, olives, radishes, artisan bread & spring pesto	16

Main Courses

Chargrilled free-range chicken breast, smoked mash, English peas, lettuce & bacon	16.5
Celtic pride bacon chop, champ mash, charred spring onion, crispy sage, bacon & caper jus	16
Orzo pasta, wild garlic salsa, spring vegetables, confit tomatoes & Pant Ys Gawn goats cheese (V)	9.5
Teriyaki salmon, char-grilled broccoli, steamed rice, orange-miso dressing & sesame seeds	16.5
Chickpea & spinach tagine, lemon cous-cous & smoked aubergine (VG)	11.5
Rhosllannerchrugog mountain lamb shoulder, Imam Biyaldi, bulgur wheat & parsley salad with tzatziki	18.5
Seasonal daily catch (subject to availability)	MKT price

Stanley Jones Butchers 28-day-aged Welsh Beef

8 oz Rib-eye steak, confit tomato, hand-cut chips, smoked aioli & mustards	22
8 oz Fillet steak, confit tomato, hand-cut chips, smoked aioli & mustards	26
28 oz Tomahawk steak (serves 2 – allow up to 45 minutes) with confit tomato, portobello mushroom, hand-cut chips, Caesar salad wedge, smoked aioli & mustards	55

Sides & Sauces

Caesar salad wedge Seasonal greens with olive oil & sea salt Champ mash	3 each
Rocket with aged balsamic & olive oil Garlic portobello mushroom Hand-cut chips or skinny fries & smoked aioli	
Peppercorn sauce Blue cheese aioli Garlic & parsley butter	2 each

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



Pudding Menu

Desserts

Apple & rhubarb crumble, natural milk ice cream & stem ginger custard	6.5
Welsh wild flower honey & fennel seed crème brûlée	6
Pineapple carpaccio, mango sorbet, candied cashews & chilli salt (VG)	6
Not so lemon meringue pie!	7.5
Three Eagles 'Chocolate Orange' with honeycomb	8

Ice Cream & Liquid Puddings

Affogato - milk ice cream & Jaunty Goat Coffee espresso	5
Welsh affogato - honeycomb ice cream, espresso & Penderyn whiskey	8
Kir float - blackcurrant sorbet, limoncello & prosecco	8
Milk & cookies - milk ice cream, cookie crumble & Merlyn liqueur	7.5
Aztec - dark chocolate ice cream, hot chocolate sauce & chopped red chilli	6
Paradise - coconut ice cream, caramelized pineapple & Kahlúa	7.5

Welsh Cheese

2.5 each / Four cheese plate 9.5

Cerwyn - A light and creamy rinded cheese with a mellow nutty & buttery taste, homemade Bara Brith & apricot puree
Perl wen - Soft rind cheese made in the style of a brie by Caws Cenarth, served with quince paste & charcoal crackers
Pant ys Gawn - Soft creamy rindless goat cheese from Abergaveny, served with dried figs & wheat crackers
Perl Las - Meaning 'blue pearl' – an organic blue Caerphilly from Carmarthenshire, rhubarb gel & buttermilk wafers

Digestifs

Port 50ml

Ruby Port, Ambassador Krohn	2.75
LBV Port, Krohn	3.50
White Port, Lagrima Krohn	2.55
Taylors Port	3.50
Welsh Elderport	5.70

Fortified Wine 50ml

Sauternes Ginestet	3.75
Red Dessert wine, Banyuls Chapourier	5.20
Pedro Ximinez, Castilla	4.00

Brandy and Cognac 25ml

VSOP Cognac, Chateau de Montifaud Jarnacaise	4.25
VS Cognac, Chateau de Montifaud Jarnacaise	4.00
XO Cognac, Chateau de Montifaud Keops, 30 years old	6.50

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