



Special Occasions Menu

Small Plates

Rhug Estate rare organic beef

pickled mushrooms, horseradish, shaved parmesan & rocket

Crispy taco

fresh tomato, pinto beans, jalepenos, red onion, coriander & lime (VG)

Salad of Ceiriog valley smoked trout

fennel, orange, capers & watercress

Main Courses

Fillet of plaice

lemon, caper & dill butter, green summer vegetables & parsley potatoes

Provençal vegetable tart (V)

confit tomatoes, dressed rocket & balsamic reduction

Chargrilled free-range chicken breast

smoked mash, English peas, lettuce & bacon

Stanley Jones butchers 8 oz Welsh Rib-eye steak

confit tomato, hand-cut chips & smoked aioli (£5 supplement)

please state cooking preference

Desserts

Apricot, peach & almond crumble

natural milk ice cream & citrus custard

Buttermilk panna cotta

orange blossom & rose jelly, pomegranate & pistachios

Welsh cheese selection

artisan crackers & accompaniments

or

Celebratory chocolate textures cake with salted caramel ice cream

(serves entire party)

Two courses 24/ Three courses 29.5

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