



Special Occasions Menu

2 course 24.00/3 course 29.50

Small Plates

Ceiriog Valley smoked trout paté

crostini, horseradish cream & chives

Gobi '65'

Chennai spiced cauliflower fritters, lime & coriander (VG)

Chorizo

cooked in apple cider with garlic & parsley, artisan beer bread

Main Courses

Fillet of black bream

linguini with tomatoes, courgettes, rocket & extra virgin olive oil

Mushroom & black truffle risotto

grilled artichokes, crispy kale & pecorino cheese (V)

Moroccan chicken tagine

pine nut & raisin cous-cous, preserved lemon, olives & coriander

Stanley Jones butchers 8 oz Welsh Rib-eye steak

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

Please state cooking preference

Desserts

Orchard fruit crumble

natural milk ice cream & cinnamon custard

Ceylon inspired chilled coconut rice pudding

cashew praline & passion fruit (VG)

Welsh cheese selection

artisan crackers & accompaniments

or

Celebratory textures of chocolate cake with salted caramel ice cream

(serves entire party)

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