



A la Carte Tasting Menu

Pan Fried Scallops

Cauliflower puree, cauliflower florettes & Parma ham

Arancini

Italian ham, pea, basil arancini, spiced tomato sauce

Pallet Cleanser

Risotto Nero

Fried calamari & spring onions, risotto rice, fried vegetables

Braised Lamb Shank

Moroccan spiced cous cous & lamb jus

Brûlée'd Tart au Citron

served with berry compote and Mediterranean tonic sorbet

Selection of Welsh & Welsh Border Cheeses

served with homemade crisp bread and fresh grapes

£45pp

Menu subject to seasonal changes N.B: if you would like a dish a little simpler or you have dietary requirements, please do not hesitate to notify us. We take allergies seriously and we endeavour to assist where possible. However, it is ultimately your responsibility to ensure your food choices are suitable for your personal consumption.

All our food is prepared fresh, on the premises and to order. Please note that during our busy times, there may well be a delay.





Selection of Welsh & Welsh Border Cheeses

Served with homemade crisp breads (gluten free alternatives available),
Quince jelly & grapes

Perl Las

Known as 'blue pearl', strong but delicate, creamy with a lovely lingering blue over tones

Golden Cenarth

Soft rind organic cheese, washed in cider to produce a mild taste

Ragstone Goats Cheese

Smooth goats cheese from Hereford made with unpasteurised milk

Snowdonia Cheddar

Extra mature cheddar cheese with a sweet and strong creamy taste

Gorwydd Caerphilly

Made with raw milk, a natural rind with deep flavour but is still fresh & clean tasting with slight citrus notes

Pant Mawr Oak Smoked Caws Cerwyn

Light & creamy, slightly crumbly texture balance wonderfully by a delicate oak smoked flavour

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After Dinner Drinks

Coffee

Affogato al caffe- vanilla ice cream with a shot of espresso	£3
Espresso	£1.90
Americano	£2.70
Cappuccino	£2.90
Latte	£2.90
Mocha	£2.95
Hot chocolate	£3

Tea

English breakfast tea	£2.80
Sencha green tea	£2.50
Earl grey	£2.50

Port

Cockburn Fine Ruby Port	£4.75
Fonseca Porto Organic Port	£3

Liquor Coffees

Irish Cream Coffee (Baileys)	£6
Gaelic Coffee (Scotch Whisky)	£6
Café Royale (cognac or Armagnac)	£7
Russian Coffee (with vodka)	£6
English Coffee (with Gin)	£6
Shin Shin Coffee (Rum)	£6
Orange Coffee (Cointreau)	£6

Cocktails

White Russian, vodka, cream, liqueur coffee	£8
Screwdriver, orange juice and vodka	£7
Godfather, scotch whiskey and Amaretto	£9

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