



À La Carte Menu

To Nibble

Home Baked
Seeded Bread
Seaweed butter
(V,W,D)
£5.50

Marinated Olives
(V)
£4.50

Starters

Seared Scallops
Chicken wing, charred corn, salsa
verde, chicken crackling
(M,D,SD,G,E,W)
£15.00
(£5.00 supplement
for dinner inclusive guests)

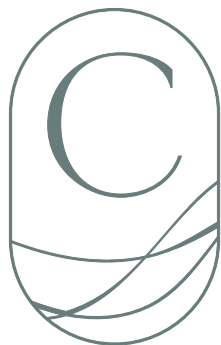
Roasted
Cauliflower Velouté
Smoked cheddar bon bon, chive oil
(V,W,D,E)
£10.00

Spiced Lamb Terrine
Snow pea and celeriac remoulade,
yoghurt, flatbread
(W,S,E,C,D)
£11.50

Ballotine of Salmon
Rhubarb, potato, citrus emulsion,
tempura cockles
(F,D,E,SD,MU)
£15.00
(£4.00 supplement
for dinner inclusive guests)

Crisp Fillet of Brill
Cucumber, brown shrimp, dill
smoked butter
(F,Cr,D,W,E,SD,Mu)
£16.00
(£5.00 supplement
for dinner inclusive guests)

Seaweed Crumpet
Beetroot cream, aubergine caviar,
black garlic ketchup, celeriac
(V,W,S,C,SD)
£10.00



Sea

Pan Seared Halibut

White beans, chicory, tapenade

(F,D,SD)

£30.00

Roasted Cod

Smoked bacon and thyme oat cake,
citrus courgette linguini, seafood
bisque emulsion

(O,F,CR,E,SD,C)

£26.00

Whole Lemon Sole

Cucumber, capers, lemon and
laverbread brown butter, purslane

(F,D,SD)

£35.00

*(£10.00 supplement
for dinner inclusive guests)*

Grilled Lobster Thermidor

Beef fat and rosemary Parmentier
potatoes, fennel salad, lemon aioli

(CR,D,SD,MU,W)

Half £40.00

Whole £70.00

*(£15.00 / £35.00 supplement
for dinner inclusive guests)*

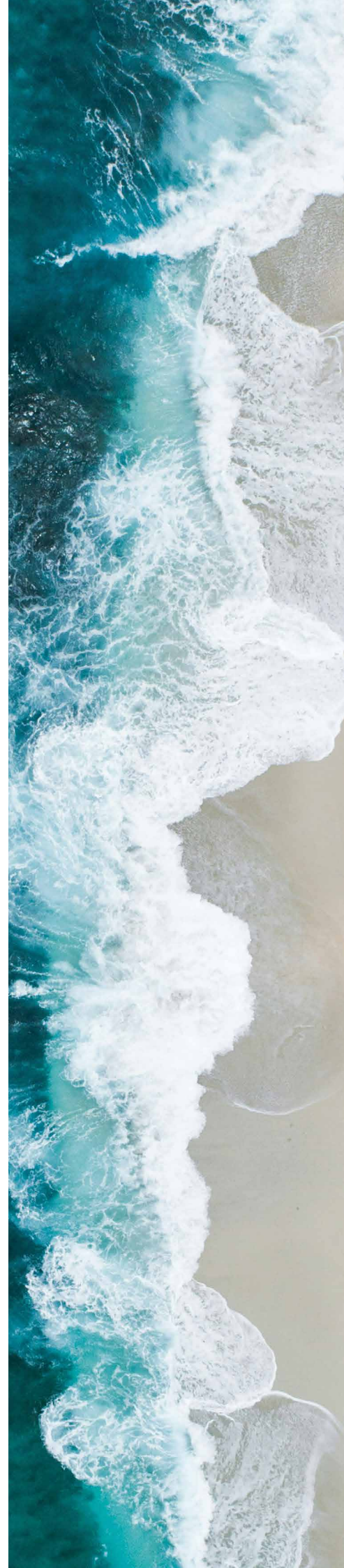
Seafood Bouillabaisse

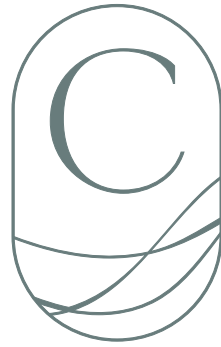
Lobster, octopus, cod,
scallops, mussels, sea vegetables,
Pembrokeshire potatoes,
rouille croutons

(F,CR,R,W,M,D,SD,C)

£55.00

*(£20.00 supplement
for dinner inclusive guests)*





Land

Saffron and Coconut Crusted Tofu

Chickpea and kidney bean handi,
cardamom infused red onions, kale

(V,SD,S)

£20.00

Supreme of Chicken

Confit leg, potato terrine,
peas, lettuce, pancetta,
chicken butter sauce

(D)

£25.00

Baked Onion and Welsh Beer Tart

Goat's milk curd, braised
leeks, broccoli, dill and
hazelnut crumb

(V,W,D,SD,H)

£20.00

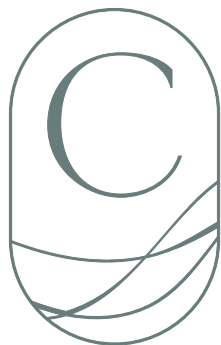
Dry Aged Welsh Sirloin Steak

Smoked potato purée, broccoli,
onion three ways, Perl Las
cheese sauce

(W,D,SD,C)

£35.00

*(£10.00 supplement
for dinner inclusive guests)*



Sides

Chips (V)

£5.00

Truffle and Gran Levante
Cheese Fries

(V,D)

£6.00

Tenderstem Broccoli,
Citrus Lebneh and
Pistachio

(V,D,PS)

£6.00

Heritage Tomato, Pickled
Shallots and Goat's
Milk Curd

(V,D,SD)

£6.00

Hispi Cabbage,
Romanesco and
Toasted Seeds

(V,A)

£5.50

New Potatoes, Lemon,
Parsley and Capers

(V,SD)

£5.00

Green Peppercorn and
Brandy Sauce

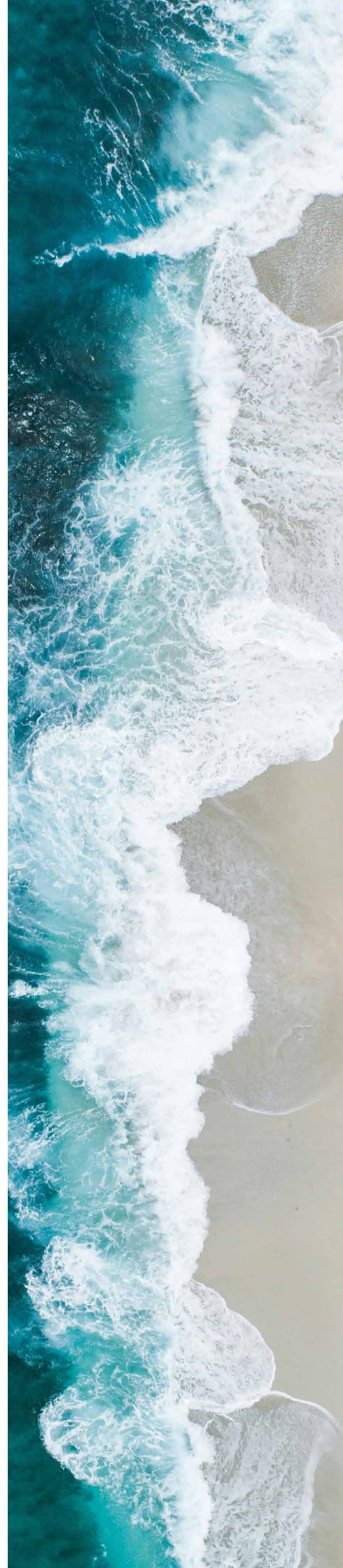
(D,SD,C)

£3.50

Noilly Prat and Pink
Peppercorn Sauce

(D,SD,C)

£3.50





Desserts

Banoffee Meringue

Caramelised banana,
chocolate sorbet

(V,S)

£10.00

Glazed Lemon Tart

Poached cherries, rhubarb
ice cream

(V,W,SD,D,E)

£10.00

Iced Peanut Butter Parfait

Chocolate mousse, poached
clementine

(P,S,D,E,SD)

£10.00

Summer Berry Tatin

Toffee and Barti rum ice cream

(V,D,E,W,SD)

£10.50

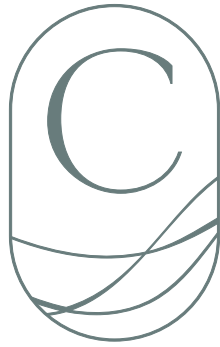
Welsh Cheese

Perl Las, Snowdonia Black Bomber
and Perl Wen, served with grapes,
spiced tomato chutney and
Cradoc crackers

(V,W,SD,D,C)

£14.00

(£5.00 supplement
for dinner inclusive guests)



A discretionary 10% service charge will be added to your bill.

Nibbles and sides are not included in dinner inclusive packages and will be charged separately.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian

