



À La Carte Menu

To Nibble

Home Baked
Seeded Bread
Welsh seaweed butter
(V,D,W)
£6.00

Marinated Olives
(V)
£4.00

Starters

Lobster Ravioli
Bisque gravy, caviar, cockle popcorn
(CR,F,R,SP,W,B,D,E,SD,C)
£15.00
(£5.00 supplement applies for dinner
inclusive guests)

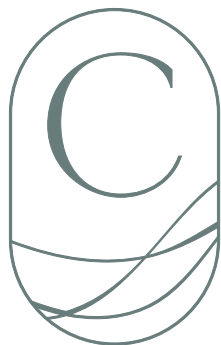
Seaweed Cured Salmon
Beetroot confit egg yolk, popped
wheat, dill lemon gel
(F,W,E,SD)
£13.00

Pressing of Ham Knuckle
Egg and mustard soufflé, pickled
cucumber, frisée lettuce
(W,D,E,SD)
£11.00

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

Goat's Cheese Crèmeux
Charred watermelon, crisp
celeriac, corn salsa
(V,D,SD,C)
£10.00

Plant-Based Scallops 🌿
King oyster mushrooms, minted
pea purée, charred corn
(V,S)
£10.00



Sea

Dover Sole Veronique

Sea herbs, smoked sea salt and
thyme Hasselback potatoes

(F,D,C)

£42.00

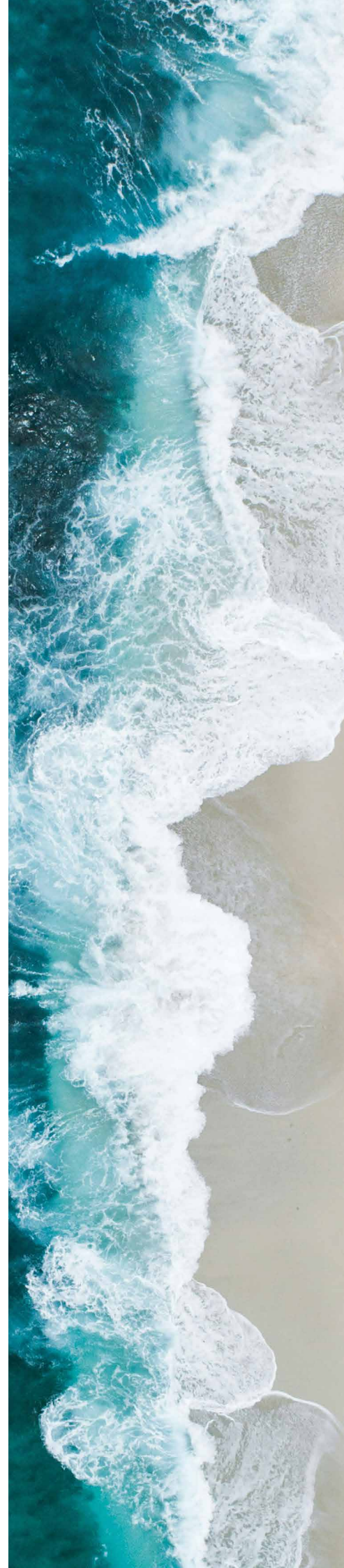
*(£12.00 supplement applies for dinner
inclusive guests)*

Pan Seared Halibut

White beans, chicory,
tapenade

(F,D,SD)

£30.00





Land

Fillet of Beef

Lobster beignet, charred octopus,
onion velouté, Cheddar crackling

(CR,W,B,S,D,E,SD,C)

£45.00

(£15.00 supplement applies for dinner
inclusive guests)

Roasted Duck Breast

Rich faggot, fondant potato,
soused blackberries,
liquorice sauce

(E,SD,C,D)

£32.00

Confit Welsh Lamb Shoulder

Hot pot potato, pickled cabbage,
mint emulsion

(W,B,D,E,MU,C)

£30.00

Supreme of Chicken

Herb crusted fillet, pressed BBQ
leeks, pickled Shimeji mushrooms,
mushroom purée

(W,B,S,D,E,SD,C)

£25.00

Roasted Squash & Tofu Wellington

Spinach, shallot, Jerusalem
artichoke velouté

(V,W,S)

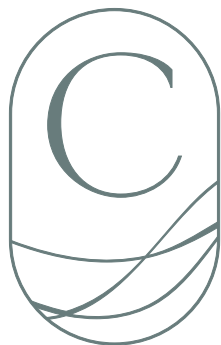
£24.00

Beetroot Risotto

Poached egg, wild mushrooms,
Gran Levante cheese crackling

(V,D,E,SD,C)

£24.00



Sides

Chorizo Crumb & Gran
Levante Cheese Fries
(SD,D)

£6.00

Tenderstem Broccoli,
Tomato Pesto, Almonds
(V,D,A)

£6.00

Charred Cabbage,
Dill, Lime Yoghurt,
Crispy Onions
(V,D,W)

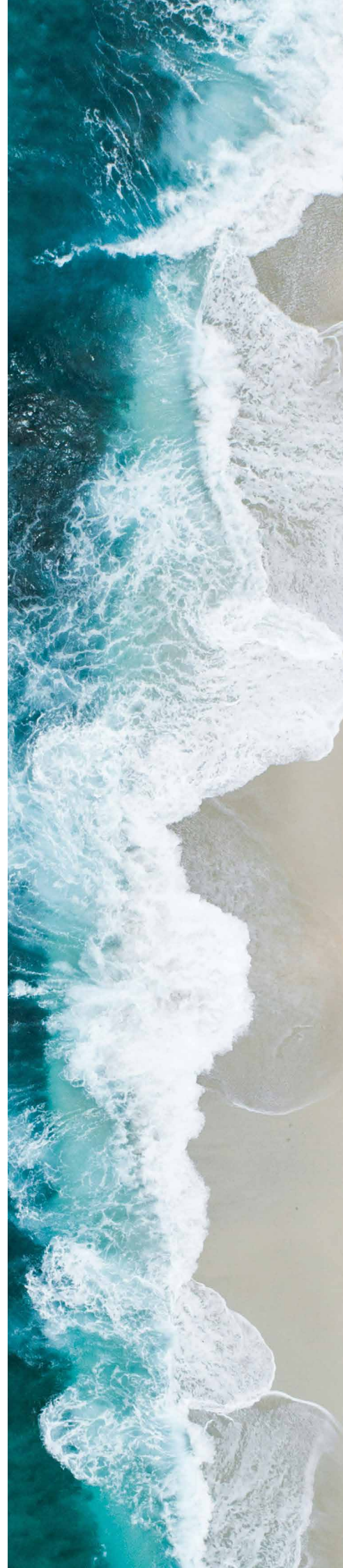
£5.50

Thyme & Garlic Roasted
New Potatoes
(V)

£5.00

Chips
(V)

£4.50





Desserts

White Chocolate & Orange Fondant

Candied hazelnut ice cream

(V,S,D,E,W,H)

£10.00

Apple Mousse

Cinnamon crumble,

Pembrokeshire cider sorbet

(V,W,S,D,E)

£10.00

Iced Peanut Butter Parfait

Chocolate, poached clementines

(V,P,S,D,E,SD)

£10.00

Sticky Toffee Pudding

Salted caramel sauce,

vanilla ice cream

(V,W,D,O,SD)

£9.00

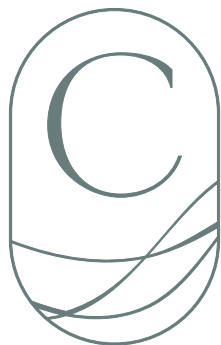
Welsh Cheese

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

(V,W,SD,D,C)

£15.00

*(£5.00 supplement applies 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

