





Group Menu

FOR PARTIES
OF 9 OR MORE

To Nibble

Home Baked Seeded Bread

Seaweed butter
(V,W,D)

£6.00

Marinated Olives

(V)

£4.00

Starters

Seaweed Cured Salmon

Beetroot confit egg yolk, popped
wheat, dill lemon gel
(F,W,E,SD)

£13.00

Goat's Cheese Crèmeux

Charred watermelon, crisp
celeriac, corn salsa
(V,D,SD,C)

£10.00

Pressing of Ham Knuckle

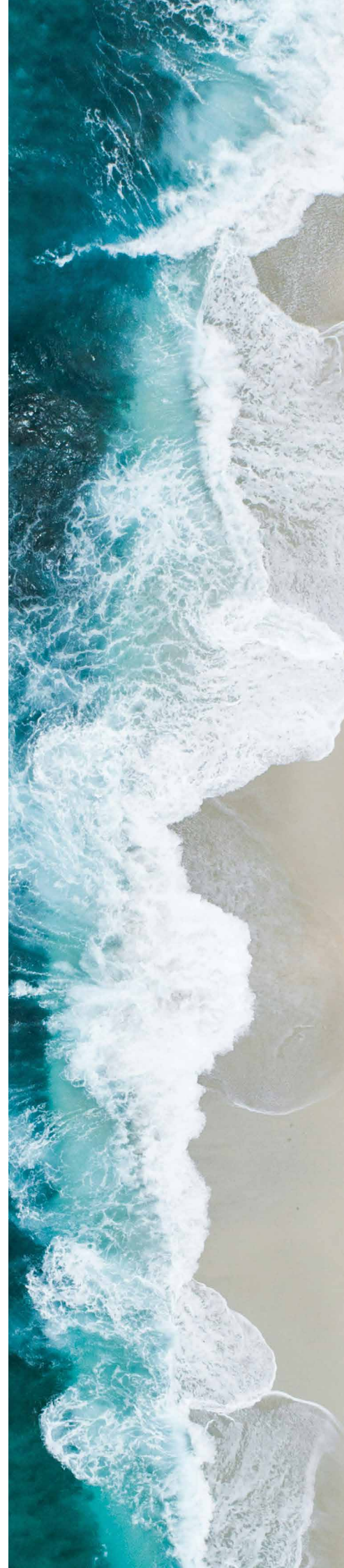
Egg and mustard soufflé, pickled
cucumber, frisée lettuce
(W,D,E,SD)

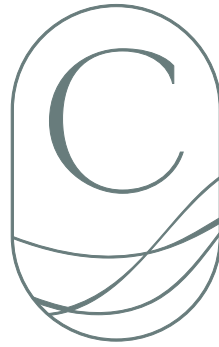
£11.00

Plant-Based Scallops 🌿

King oyster mushrooms, minted
pea purée, charred corn
(V,S)

£10.00





Mains

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

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

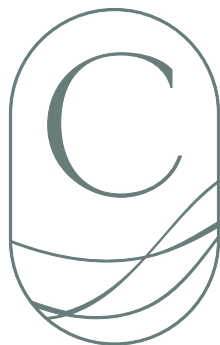
Spinach, shallot, Jerusalem
artichoke velouté
(V,W,S)

£24.00

Pan Seared Halibut

White beans, chicory, tapenade
(F,D,SD)

£30.00



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)

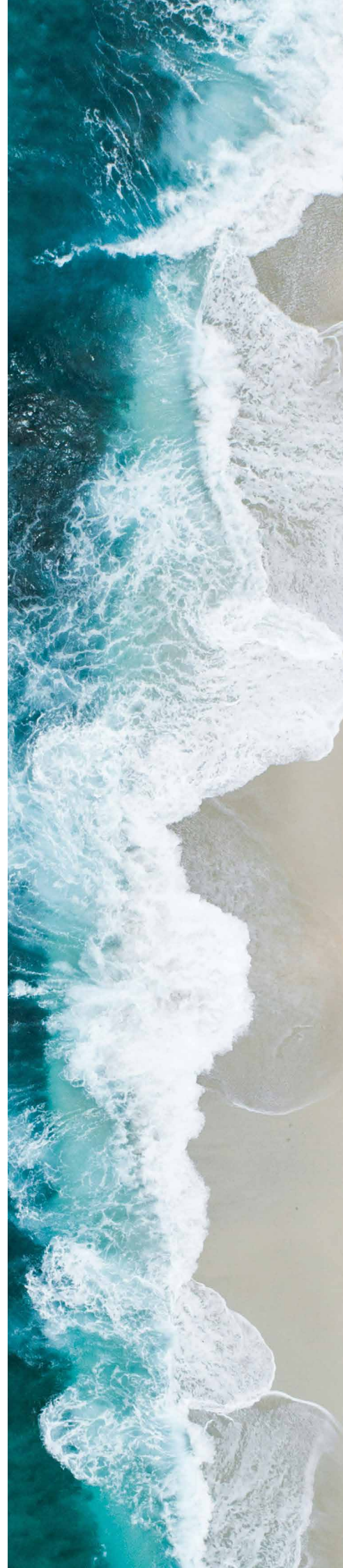
£5.50

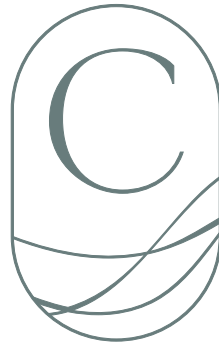
Thyme & Garlic Roasted
New Potatoes
(V)

£5.00

Chips
(V)

£4.50





Dessert

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)

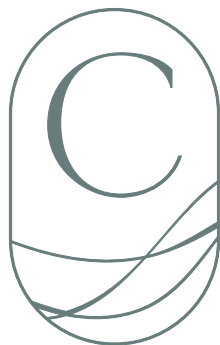
£9.00

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

