



À La Carte Menu

To Nibble

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

Marinated Olives
(V)
£4.50

Starters

Miso & Lime
Poached Halibut
Pressed watermelon, ginger,
sesame, wasabi emulsion
(S,F,S)
£15.00
*(£5.00 supplement applies for dinner
inclusive guests)*

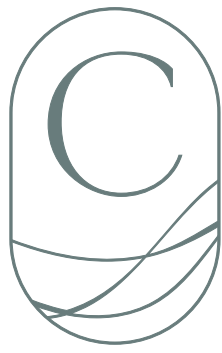
Cauliflower, Pine Nut &
Truffle Ravioli
Tomato bisque
(V,W,D,E)
£12.00

Smoked Potato Soup
Welsh cheddar and spring
onion profiterole
(V,D,SD,E,W)
£10.00

Smoked Haddock
Wellington
Curried mussel sauce
(W,D,E,M,SD)
£14.00
*(£4.00 supplement applies for dinner
inclusive guests)*

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

Seared Scallops
Black pudding, cauliflower, apple
(W,D,E,SD,M,B)
£17.00
*(£7.00 supplement applies for dinner
inclusive guests)*



Sea

Pan Fried Fillet of Turbot

Parmentier potatoes, basil purée,
pickled fennel, crisp seaweed

(F,D,SD)

£30.00

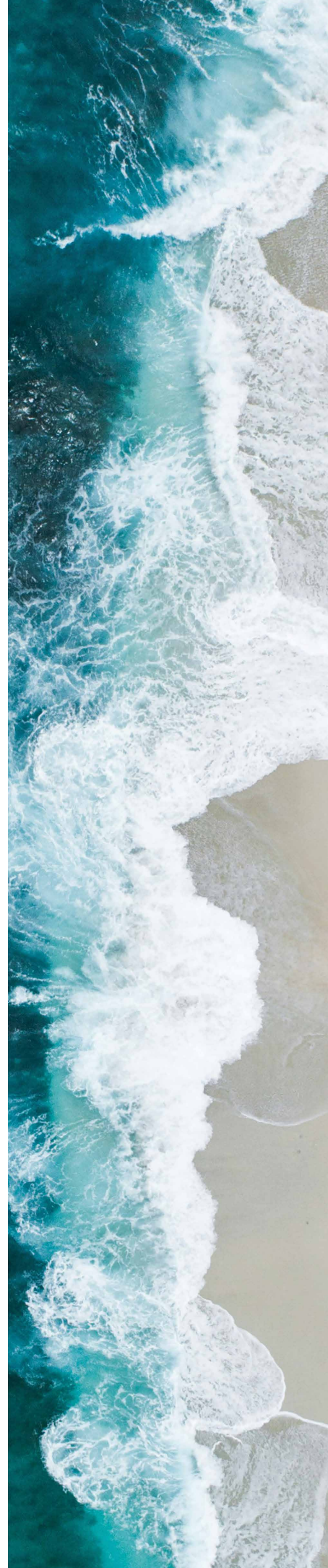
Whole Roasted Lemon Sole

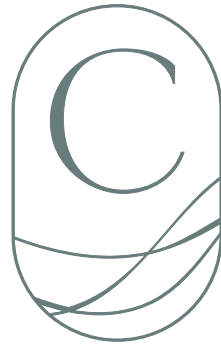
Purple sprouting broccoli, lemon,
capers, parsley brown butter

(F,D,SD)

£38.00

*(£8.00 supplement applies for dinner
inclusive guests)*





Land

Rump of Welsh Lamb

Crisp shoulder, goat's milk curd,
pea and mint
(W,B,D,E,MU,C,SD)

£32.00

Coq au Vin

Chicken, smoked pancetta,
pickled mushrooms,
creamed potato
(C,SD,D)

£25.00

Risotto Romanesco

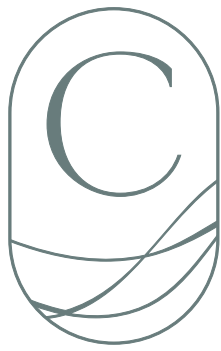
Confit tomato, Gran Levante
cheese, rocket
(V,A,D,SD)

£20.00

Roasted Squash & Tofu En Croûte

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

£24.00



The Grill

*All served with sea salt & rosemary fries (V), Café de Paris butter (F,D,SD,MU),
truffle mac and cheese (V,W,D,SD,MU) and crisp onion flower (V,D,W)*

8oz Dry Aged
Sirloin Steak

(W,F,D,SD,MU)

£42.00

*(£10.00 supplement applies for
dinner inclusive guests)*

8oz Dry Aged Rib
Eye Steak

(W,F,D,SD,MU)

£40.00

*(£7.00 supplement applies for
dinner inclusive guests)*

8oz Salmon Fillet

(W,F,D,SD,M)

£30.00

Add Sauces

£4.00 each

Béarnaise

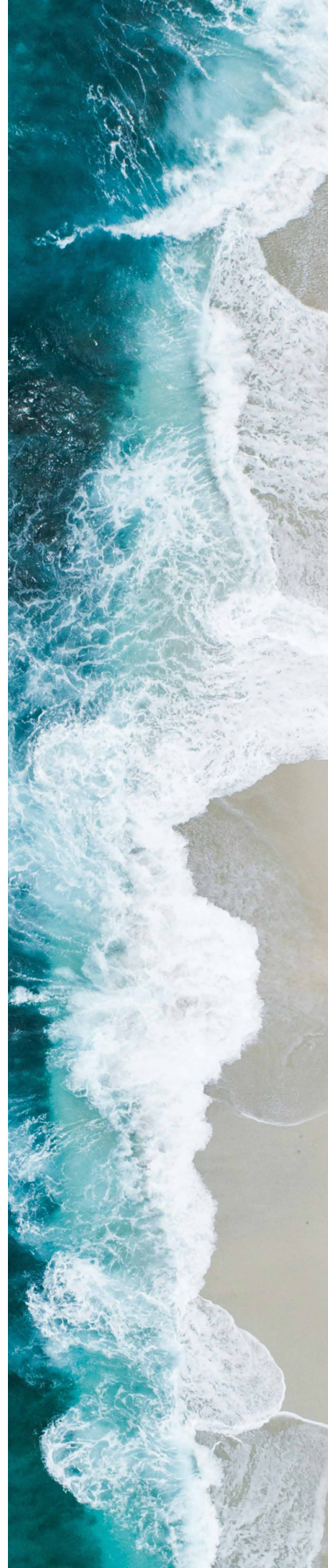
(V,D)

Beef Jus

(SD,C)

Peppercorn

(SD,D,C)





Sides

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

£6.00

Tenderstem Broccoli,
Honey, Ginger & Chilli
Dressing
(V)

£6.00

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

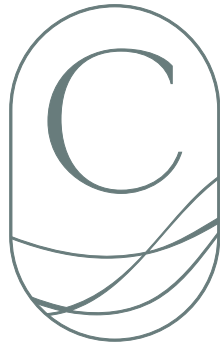
£5.50

Pressed Potatoes, Corn
Salsa & Thousand Island
(V,SD)

£5.50

Chips
(V)

£4.50



Desserts

Warm Apple Cake

Pembrokeshire cider sorbet,
cinnamon and ginger syrup

(W,D,E,SD)

£10.00

Lemon Panna Cotta & Rhubarb Sorbet

Honeycomb

(V,S,SD)

£10.00

Iced Peanut Butter Parfait

Poached mandarin, chocolate

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

£10.00

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

