





Group Menu

FOR PARTIES
OF 9 OR MORE

To Nibble

Home Baked Seeded Bread

Seaweed butter
(V,W,D)

£6.00

Marinated Olives

(V)

£4.50

Starters

Seared Scallops

Sweetcorn, chorizo, crispy garlic,
Pembrokeshire Gold chilli oil
(M,D,SD)

£17.00

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

Norton Farm Potato Rösti

Crab, pickled shallot, seaweed
hollandaise
(CR,D,SD,E)

£14.00

*(£4.00 supplement applies for dinner
inclusive guests)*

Aromatic Duck Roulade

Xo sauce, kohlrabi, prawn toast
(SE,S,W,E,CR,M,F,SD)

£12.00

Pant-Ys-Gawn Goat's Cheese

Pumpkin seeds, heritage tomatoes,
focaccia, pesto and buttermilk
dressing (V,W,D)

£10.50

Pea Velouté

Horseradish and parsley scone
(V,W,D,E,MU)

£9.50





Land & Sea

Fillet Steak with Welsh Rarebit Crust

Truffle mash, beef shin, onion, king
oyster mushroom, beef jus

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

£45.00

*(£15.00 supplement applies for dinner
inclusive guests)*

Roasted Chicken Supreme

Hasselback potatoes, BBQ leek,
pancetta and broad beans,
chicken kiev, chicken jus

(W,D,E,SD,C)

£25.00

Roasted Cauliflower Steak

Chickpea, sun blushed tomato and
orzo cassoulet, red
pepper emulsion

(V)

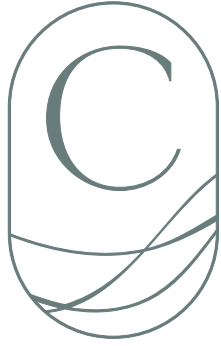
£20.00

Fillet Sea Bass

Saffron confit fennel, basil and
courgette purée, mussels,
shellfish bisque

(F,CR,M,C,F,D)

£30.00



The Grill

8oz Dry Aged Sirloin Steak

Braised beef shin, onion, Café
de Paris butter, watercress and
rosemary fries

(W,F,D,SD,MU)

£38.00

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

Grilled Salmon

Café de Paris butter, hot
smoked salmon and horseradish
croquette, watercress and
rosemary fries

(W,F,D,SD,MU,S,E)

£30.00

Add Sauces £4.00 each

Béarnaise

(V,D,E,SD)

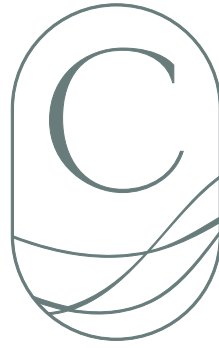
Beef Jus

(SD,C)

Peppercorn

(SD,D,C)





Sides

Stem Broccoli with Welsh
Blue Cheese Ranch
Dressing
(V,D)

£6.00

Truffle Fries with Gran
Levanto Cheese
(V,D)

£6.00

Pembrokeshire Potatoes
with Seaweed Butter
(V,D)

£5.00

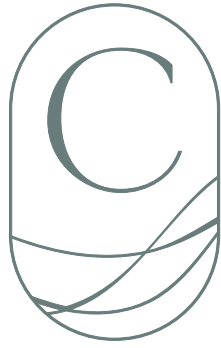
Caesar Salad with Maple
Bacon & Garlic Croutons
(W,F,D,SD,MU)

£7.00

Chips

(V)

£5.00



Desserts

Sticky Toffee Pudding

Toffee sauce, Barti rum and coffee dates, clotted cream ice cream

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

£9.00

Strawberry & Elderflower Pavlova

Chantilly cream, strawberries, summer berry sorbet

(V,D,E,SD)

£9.00

Dark Chocolate Semifreddo

Marshmallow, white chocolate, raspberry, cookie

(W,M,S,D)

£10.00

Welsh Cheese

Perl Las, Snowdonia Black Bomber and Perl Wen, with grapes, red onion marmalade 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



