

À La Carte Menu

To Nibble

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

£6.00

Marinated Olives
(V)

£4.50

Starters

Roasted Cauliflower Soup
Welsh rarebit beignet

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

£10.00

Coquille Saint-Jaques
(W,B,M,D,SD,MU)

£15.00

£5.00 supplement applies for dinner inclusive guests

Five Spice Duck, Prawn & XO Sushi Roll
Pickled black cherry, cucumber

(W,F,CR,M,S,SD)

£16.00

£6.00 supplement applies for dinner inclusive guests

BBQ Octopus
Orange, fennel, olive crumb, citrus emulsion, tapioca crisp

(S,M,F)

£12.00

Plant-Based Scallops
King oyster mushroom, corn, black garlic minted pea emulsion

(V,S)

£11.00

Saffron Monkfish
Smoked haddock kedgeree, seaweed ash

(F,D,E,SD)

£16.00

£6.00 supplement applies for dinner inclusive guests

Smoked Ham Hock Terrine
Caramelised pineapple, pineapple gel, beetroot confit egg yolk

(S,E,SD)

£12.00

Sea

Fillet of Cod

Smoked turnip and wasabi purée,
miso glazed pak choi, ginger,
black garlic

(F,S,SD)

£27.00

Whole Dover Sole

Brown shrimp, caper and dill
smoked butter, laverbread mash

(F,CR,D,SD)

£45.00

£15.00 supplement applies for dinner inclusive guests

Land

Chicken Supreme

Truffled white sausage, pickled mushrooms, horseradish, cider fondant potato

(D,E,SD,MU,C)

£25.00

Fillet of Dry Aged Beef

Lobster thermidor, textures of onion, lemon thyme and Barti rum sauce

(CR,SD,C,D)

£50.00

£20.00 supplement applies for dinner inclusive guests

Beetroot Risotto

Poached egg, pickled wild mushrooms, Welsh cheddar crackling

(V,E,D,SD)

£20.00

Miso Glazed Aubergine

Wasabi emulsion, aubergine fritter, orange, pomegranate and mint dressing

(V,S,SD)

£20.00

Slow Cooked Shoulder of Lamb

Hot pot potato, pickled red cabbage, minted pea emulsion

(SD,MU,C)

£27.00

The Grill

8oz Dry Aged Sirloin Steak

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

(W,F,D,SD,MU)

£39.00

£9.00 supplement applies for dinner inclusive guests

8oz Dry Aged Rib Eye Steak

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

(W,F,D,SD,MU)

£39.00

£9.00 supplement applies for dinner inclusive guests

Grilled Salmon

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

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

£30.00

Béarnaise Sauce

(V,D,E,SD)

£4.00

Beef Jus

(SD,C)

£4.00

Peppercorn Sauce

(D,SD,C)

£4.00

Sides

Tenderstem Broccoli
Welsh blue cheese, ranch dressing

(V,D)

£6.00

Sweet & Sour Braised Red Cabbage
Dill crème fraiche

(V,D,SD)

£6.00

Chips with Sea Salt & Rosemary
(V)

£5.00

Baby Roast Potatoes
Sage and onion butter

(V,D)

£5.00

Truffle Fries with Gran Levanto Cheese
(V,D)

£6.00

Desserts

Warm Chocolate Fondant
Vanilla gel, cherry sorbet

(V,S,D,E)

£10.00

Orange Marmalade and Mandarin Bread & Butter Pudding
Barti rum and raisin ice cream

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

£10.00

Vanilla & Cinnamon Panna Cotta
Mulled winter berries, pear sorbet

(V,S,SD)

£10.00

Apple & Blackberry Crumble Tart
Quince, glazed figs

(V,W,D,SD,E)

£10.00

Welsh Cheese
Perl Las, Snowdonia Black Bomber and Perl Wen, 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

