

Group Menu

FOR PARTIES
OF 8 OR MORE

To Nibble

Home Baked Seeded Bread
Seaweed butter
(V,W,D)

£6.00

Marinated Olives
(V)

£4.50

Starters

Roasted Cauliflower Soup
Welsh rarebit beignet
(V,MU,SD,E,D,W)

£10.00

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

Plant-Based Scallops
King oyster mushroom, corn, black garlic minted pea emulsion
(V,S)

£11.00

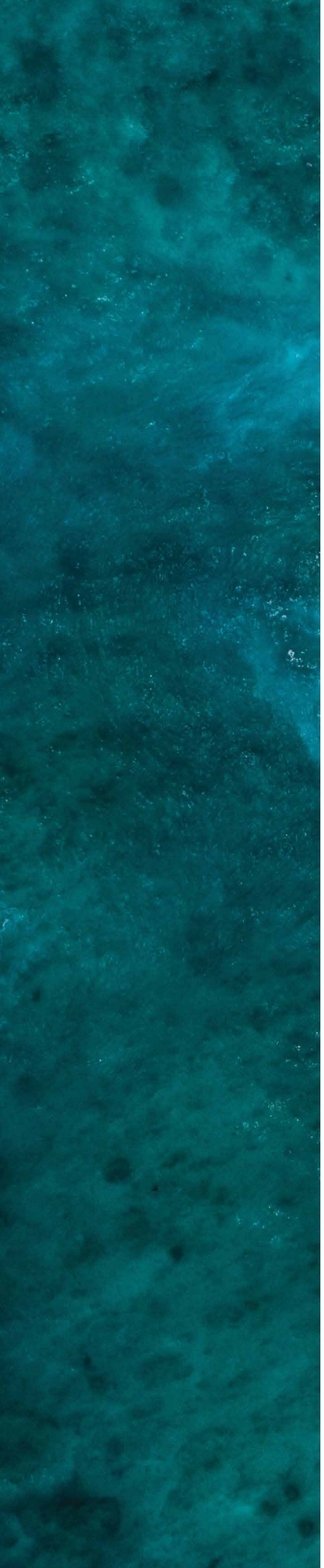
Saffron Monkfish
Smoked haddock kedgeree, seaweed ash
(F,D,E,SD)

£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





Land & Sea

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

(D,E,SD,MU,C)

£25.00

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

(F,S,SD)

£27.00

Slow Cooked Shoulder of Lamb
Hot pot potato, pickled red cabbage, minted pea emulsion

(SD,MU,C)

£27.00

Beetroot Risotto
Poached egg, pickled wild mushrooms, Welsh cheddar crackling

(V,E,D,SD)

£20.00

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

Grilled Salmon

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

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

£30.00

Add Sauces

£4.00 each

Béarnaise

(V,D,E,SD)

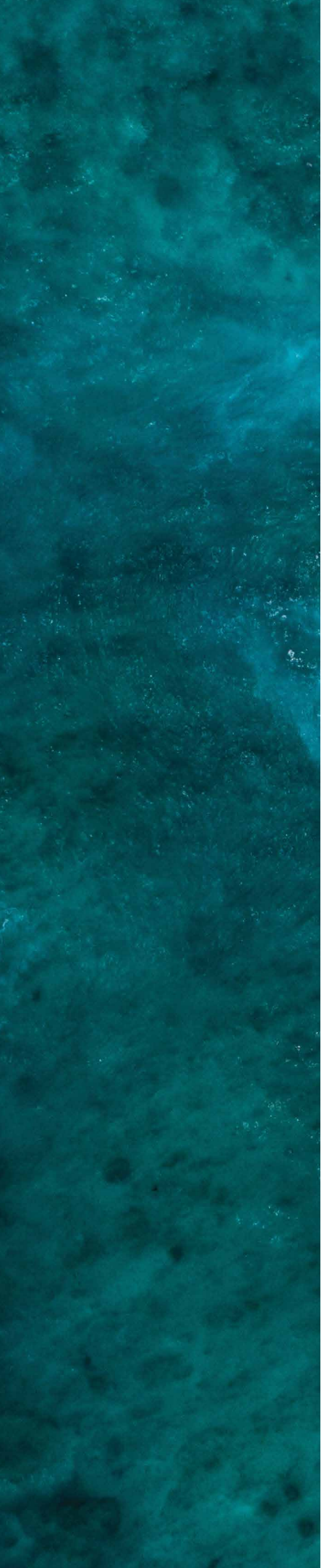
Beef Jus

(SD,C)

Peppercorn

(SD,D,C)





Sides

Tenderstem Broccoli
Welsh blue cheese, ranch dressing

(V,D)

£6.00

Sweet & Sour Braised Red Cabbage
Dill crème fraiche

(V,D,SD)

£6.00

Truffle Fries with Gran Levanto Cheese
(V,D)

£6.00

Chips with Sea Salt & Rosemary
(V)

£5.00

Baby Roast Potatoes
Sage and onion butter

(V,D)

£5.00

Desserts

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



