

*STARTERS*

*Homemade Soup of The Day* £5

*Pan Fried Scallops* £8

*With Minted Peas And Watercress*  
*(\* DBB supplement £2.00)*

*Duck Liver & Orange Pate* £6

*With Caramelized Red Onion Chutney and Melba Toast*

*Gorwydd Caerphilly Twice Baked Souffle* £6

*With Beetroot Carpaccio*

*Smoked & Poached Salmon Terrine* £7

*Confit of Leeks, Asparagus and Drizzled with Lemon Oil*



*MAIN COURSES*

- Entrecote of Welsh Sirloin* *£16*  
*With Cherry Vine Tomatoes, Pont Neuf Potatoes.*  
*Penderyn Whiskey Sauce - £2*  
*Pepper Sauce - £2*
- Breast of chicken wrapped in bacon* *£14*  
*With a white wine tarragon sauce and white truffle oil*
- Mushroom Stroganoff* *£10*  
*With Saffron Rice*
- Cwrw Braf Battered Haddock* *£12*  
*With Pea Puree and Hand Cut Chips*



MAIN COURSES

<i>Slow Cooked Pork Belly</i> <i>With Heirloom Carrots and January King Cabbage</i>	<i>£14</i>
<i>Oven Roasted Fillet of Beef</i> <i>With Leek &amp; Potato Gratin &amp; Beef Jus</i> <i>(* DBB supplement £4)</i>	<i>£21</i>
<i>Teriyaki Glazed Salmon</i> <i>With Steamed Broccoli</i>	<i>£15</i>
<i>Pan Roasted Rump of Welsh Lamb</i> <i>With A Savoy Cabbage Tournedo and rosemary jus</i> <i>(* DBB supplement £2)</i>	<i>£19</i>



*DESSERTS*

<i>Dark Chocolate fondant</i>	<i>£6</i>
<i>With mango and passion fruit sorbet</i>	
<i>Vanilla Pannacotta</i>	<i>£6</i>
<i>With Victoria Plum Compote</i>	
<i>Lemon &amp; Lime Cheesecake</i>	<i>£6</i>
<i>With Candied Citrus and Raspberry Coulis</i>	
<i>Snowdon Pudding</i>	<i>£6</i>
<i>With Vanilla Sauce</i>	
<i>Welsh Cheese Platter</i>	<i>£8</i>
<i>(* DBB supplement £2)</i>	
<i>Selection of local Ice Creams and Sorbets</i>	<i>£5</i>

