



AUTUMN MENU

Thursday

12 pm – 4 pm (2.30pm*)

Friday – Saturday

12 pm - 11 pm (8pm*)

Sunday

12 pm - 5 pm (3pm*)

*last sitting

NIBBLES

Focaccia - balsamic and red onion (Gf-a, Ve) / £6

Sourdough- salted butter (Gf-a, Ve-a) / £5.5

Root Vegetable Crisps - (Gf, Ve) / £4

Scotch Egg - Please see your server for today's flavour / £7.5

TO START

Croquettes - Braised Welsh beef, dijon emulsion / £7.50

Lamb Kofta- Tahini yoghurt, pomegranate glaze (Gf) / £7

Soup of the Day - Iâl bakery bread (Ve / gf-a) / £6.5

Courgette and feta tart - Cashew crema (V/ N) / £6

Trio of beetroot - Whipped goats cheese, balsamic (V, Gf) / £6

Hummus - flatbread, dukka, pickled beetroot (Ve) / £6.5

MAIN EVENT

Curried Monkfish - Shrimp, Pickled cauliflower, fried potato, salt-baked kohlrabi, brown butter and roasted cauliflower puree / £28

Beef Brisket - Braised Beef brisket, triple cooked chips, slow roasted tomato, red wine jus (Alc) / £23

Hispi Cabbage - Cauliflower cous cous, crispy fried onion, chestnut, cashew crema, beetroot reduction (Ve, Gf, N) / £18

Chicken stew with dumplings - Slow cooked chicken thigh, creamy white wine sauce, Snowdonia cheese dumplings (Alc) / £22

Lamb Rump en croute - sauteed fennel and courgette, chestnut crumb, lamb jus (alc) / £23

Duck Breast - served pink, duck leg bon bon, grilled king oyster mushroom, pomme boulangere porcini powder, blackberry ketchup, duck jus (alc) / £26



SIDES

Cauliflower cheese - (Gf-a, V) / £5

Sauteed fennel and courgette - Dukkah (Ve, N, Gf) / £5

Roast squash and grilled halloumi salad - tahini dressing (V) / £5

Grilled hispi cabbage - crispy onion, chive (Ve, Gf) / £3.5

FOR AFTERS

Chocolate Tart- malt ice cream (V) £8

Poached Plums - cinnamon ice cream (Gf -a, V) / £7

Bara Brith - candied orange, creme anglaise (Gf, V) / £7

Welshcake Cheesecake -rum raisin ice cream (V, Alc) / £7.5

Coconut panna cotta - cranberry and maple based muesli, cranberry gel (Ve, N) / £7.5

Welsh Cheeseboard - Perl las blue, Snowdonia black bomber, Brookes Dairy Angiddy Welsh Soft Cheese, celery, grapes, spiced fig chutney, Iâl bakery crackers (V, Gf-a) / £12

AFTER DINNER DRINKS

Espresso Martini - Benjamin Hall vodka, Wrexham Bean Coffee, Coffee Liqueur, sugar syrup / £7.5

Old Fashioned - Penderyn Whiskey, angostura bitters, sugar, orange peel / £7.5

Welsh Coffee - Penderyn Whiskey or Merlyn Cream / £7

Not all allergens are noted on the menu.

Please inform a member of the team about your dietary requirement so that we can best help you with your selection.

N -Contains Nuts **GF** - Gluten free **V** - Vegetarian **-VE** - Vegan **DF**- Dairy Free

Gf-a - Dish can be altered for gluten free **Ve-a** - Dish can be altered for Vegan

Df-a - Dish can be altered for Dairy free

alc - contains alcohol