

Christmas Menu

Seasonal Welsh dining from our bakery, our farms and local suppliers

While you decide

Chambord Royale - Chambord, prosecco	£5
Cranberry & Rhubarb - Rhubarb & Ginger Gin, Cranberry Juice, Tonic	£6

Starters

Scallops - Seared scallops, Jerusalem artichoke, Pen-Y-Lan Pork black pudding, caramelised apple & cider beurre blanc	£16.50
Cauliflower Soup - Roasted cauliflower soup, pickled cauliflower, toasted seeds, lâl bakery seeded roll (Ve, Gf-a)	£6.50
Cured Cod - Beetroot & horseradish cured cod, toasted fennel seed, horseradish crème fraîche, clementine gel, crostini (Gf-a)	£9
Cured Parsnip - Beetroot & horseradish cured parsnip, toasted fennel seed, horseradish crème fraîche, clementine gel, crostini (Ve, Gf-a)	£7
Duck Leg - Pressed duck leg, celeriac remoulade, spiced plum & duck jus	£10.50
Mushroom Parfait - Mushroom parfait, madeira-glazed wild mushrooms, chestnut, pickled shallot, truffle & toasted brioche (V)	£9

Main event

Roast Turkey - Roast turkey, roast potatoes, creamed sprouts, pigs in blankets, roasted carrots and parsnips, sage and onion stuffing	£20
Roast Squash Pithivier - Roast Squash, beetroot & chestnut pithivier with all the trimmings, roast potatoes, creamed sprouts, roasted carrots and parsnips, sage and onion stuffing (Ve)	£19
Roasted Cod - Pan-roasted cod, smoked haddock & potato croquette, buttered leeks, lemon & chive beurre blanc	£22.50
Beef Brisket - Braised Welsh beef brisket, pommes anna, burnt onion purée, glazed shallot, cavolo nero & red wine jus (Gf)	£24
Hispi Cabbage - Charred hispi cabbage, smoked butter bean purée, fondant potato, caramelised onion, crispy leeks & red wine jus	£18.50



Pair with your main

Cauliflower Cheese (V)	£5.50
Roast Potatoes (Ve, Gf)	£5
Pigs in Blankets (Df)	£6
Cabbage - Braised red cabbage, apple & port (Ve, Gf)	£5

Desserts

Chocolate Crèmeux - Valrhona 80% chocolate crèmeux, sour cherry, toasted marshmallow, salted honeycomb, cocoa nib, vanilla ice cream	£9.50
Trifle - Christmas sherry trifle, vanilla sponge, spiced pear, sherry custard, chantilly cream & toasted almond (V, N)	£9.50
Welsh Cheeseboard - Snowdonia Rock Star, Mature Teifi, Trefaldwyn Blue, Bara Brith, Spiced Pear Chutney, Welsh Crackers (V)	£13
Panna Cotta - Burnt honey panna cotta, cranberry & blood orange, gingerbread & crème fraîche	£8.50
Sticky Date Pudding - Miso Butterscotch, ginger-oat crumble, Mario's vanilla ice cream (Ve)	£8.50

n - Contains nuts
gf - Gluten free
v - Vegetarian
ve - Vegan
gf-a - Gluten free alternative available
ve-a - Vegan alternative available
df - Dairy Free

Please inform a member of the team of any allergies or intolerances.
The menu does not show all allergens present in our food.
A full list of allergens are available on request.

SCAN FOR ALLERGENS

