



# A LA CARTE

SERVED FROM 17:00 TO 21:00

## TO BEGIN

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| <b>House Cured Salmon (LGA)</b><br>Beetroot + Crème fraiche, Watercress, Crouton    | <b>£8.25</b> |
| <b>Tempura Battered Vegetables (LG, DF, VG)</b><br>Coriander, Lime Zest, Chilli Jam | <b>£8.00</b> |
| <b>Chicken Liver Parfait (LGA)</b><br>Apple Chutney, Garlic Toasts, Micro Herbs     | <b>£8.50</b> |
| <b>Butternut Soup (LGA, DFA, N)</b><br>Sourdough, Welsh Butter, Pinenuts, Herb Oil  | <b>£8.00</b> |

## MAIN EVENT

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|---|---------------|
| <b>Ox Cheek, Ale and Mushroom</b><br>Puff Pastry, Tender Stem, Mashed Potato, Gravy                       | <b>£16.00</b> |
| <b>Pan Seared Trout</b><br>Mussel, Pea, Smoked Bacon Linguini, Parmesan, Chives                           | <b>£17.00</b> |
| <b>Butter Chicken Curry (LGA)</b><br>Wild Rice, Naan Bread, Micro Coriander                               | <b>£16.00</b> |
| <b>Teriyaki Tofu (LG, VG, DF, Se)</b><br>Sesame Seeds, Spring Onions, Candied Chilli, Broccoli, Wild Rice | <b>£16.00</b> |

LG - Low gluten, DF - Dairy free, DFa - Dairy free available, V - Vegetarian,  
Ve - Vegan, Vea - Vegan option available, N-Contains nuts-Se-Sesame seeds

### \*FOOD ALLERGY NOTICE\*

Please notify a member of our hospitality team if you have any food allergies or specific dietary requirements