

RESTAURANT MENU

Starters

Homemade Leek & Potato Soup (GF*, VE*) £6.95

Crispy onions & chives, mini tin loaf, salted Netherend butter

Welsh Goat's Cheese Salad (V, GF*) £8.95 / Main £16.95

Honey roast figs, braised lentils & toasted fig loaf

Spicy Nduja Bruschetta £9.95 / Main £17.95

Blush tomatoes, burrata cheese & hot honey drizzle

Wye Valley Smoked Salmon (GF*) £9.95 / Main £17.95

Dill pickled cucumber, horseradish crème fraiche & sliced brown loaf

Swan Buddha Bowl (GF, VE) £8.95 / Main £16.95

Roast sweet potato & pumpkin, spiced chickpeas, kale, carrots, kimchi & toasted seeds

Mains

Braised Welsh Beef Blade (GF) £20.95

Buttery mash, herby roast carrots & Bourignonn sauce

Honey Roasted Duck Leg £24.95

Duck spring roll, roast plums, pickled cucumber & hoi-sin jus

Tarragon Butter Chicken (GF) £20.95

Leek risotto, charred baby leeks, Carmarthen ham & black truffle oil

Lemon Roasted Seabass & Tempura Prawns (GF*) £23.95

Ratatouille, hasselback potatoes & sauce vierge

Roasted Red Onion & Beetroot Ravioli (VE) £18.95

Sweet pickled beets, toasted pine nuts, 'feta' & pea shoot salad

Sides

Fries £3.00

Chips £3.00

Sweet Potato Fries £4.00

Mac 'n' Cheese £4.00

Greens (VE) £4.00

Mixed Leaves (VE) £3.00

Some of our dishes may contain allergens such as nut, dairy or gluten. Please ask a member of the Team should you require more details. V= vegetarian, VE= vegan, GF= gluten free. () Denotes can be vegetarian/vegan/gluten free.*

Desserts

Blackberry Panna Cotta (GF) £6.95

Apple compote, honeycomb syrup, ginger nut crumb

Chilled Coconut Rice Pudding (VE) £6.95

Pineapple jam, mango & passionfruit sauce

Lemon Tart (V) £6.95

Fresh raspberries, raspberry sorbet, broken meringue & lemon curd

Espresso Martini Tiramisu (V) £6.95

Amaretti biscuits & cocoa nibs

Black Forest Sundae (GF*) £7.95

Boozy cherries, brownie pieces, chocolate mousse & vanilla ice cream

Welsh Cheeseboard (GF*) 3x £8.00 / 4x £10.00 / 5x £12.00

Celery, grapes, Fig relish & damsel wafers

(Mature Cheddar / Dragon's Breath Cheddar (not gluten free) / Perl Las Blue Cheese / Perl Wen Brie / Pantysgawn Goat's Cheese)

Mario's Ice Cream & Sorbets 1 scoop £2.50 / 2 scoops £4.50 / 3 scoops £6.50

Sugar curl wafer's & sauce (GF)*

(Vanilla, Chocolate, Strawberry, Oreo, Caramel, Rum & Raisin, Pistachio, Mango, Raspberry, Mandarin, Vegan Raspberry Ripple)

Tea & Coffee – from £2.75 to £3.75

Espresso	Latte
Americano	Hot Chocolate
Macchiato	Welsh Breakfast Tea
Cappuccino	Herbal Tea

Some of our dishes may contain allergens such as nut, dairy or gluten. Please ask a member of the Team should you require more details. V= vegetarian, VE= vegan, GF= gluten free. () Denotes can be vegetarian/vegan/gluten free.*