

WELSH AFTERNOON TEA £28.00 (available between 3.00pm – 5.30pm)

Selection of finger sandwiches, wraps & savoury
Ham, Perl wen glaze & onion jam white sandwich
Egg & cress wholemeal sandwich
Seasonal wrap
Poached salmon, citrus crème fraiche,
cucumber relish wrap

Cockle & laverbread fritter,
BBQ pulled pork sausage roll, Leek & Perl Wen tartlet
Selection of homemade cakes & desserts
Homemade plain & fruit scone
Homemade fruit compote & clotted cream
Served with a pot of tea or coffee
for one [C][V][VG]

Add a glass of Prosecco to your afternoon tea for an extra £8.50

CHILDREN'S AFTERNOON TEA £16.00 (available between 3.00pm – 5.30pm)

Selection of sandwiches

Ham & carrot cream cheese wrap
Jam sandwich
Egg & cress wholemeal sandwich
Chocolate brownie, Oreo cheesecake, Marshmallow
rice crispy, Plain scone, clotted cream, homemade
fruit compote

One of the following drinks:

Chocolate / strawberry milkshake,
Orange / blackcurrant fruit shoot,
Babyccino, hot chocolate,
orange / apple juice, or pepsi / lemonade
[C][V][VG]

All afternoon teas are to be pre ordered and served between 3pm – 5.30pm. A deposit of £10 per guest is required on booking. On occasion afternoon teas can be ordered on the day if not pre-booked. Please ask a team member.

CAKES / CACEN (available until 5.30pm)

Cream tea [C][V][VG] £11.50
Homemade fruit & plain scones with clotted cream,
homemade fruit compote &
a pot of tea for one

Welsh cream tea [C][V] £12.00
Homemade plain scone, Bara brith & Welsh cake with
clotted cream, homemade fruit compote & a pot of tea
for one

Bara brith & Welsh cakes £6.00
Welsh butter

Homemade chocolate brownie £6.50
Blueberry compote

Homemade fruit & plain scones [C] £7.50
Clotted cream & fruit compote

Toasted hot cross bun £5.50
Welsh butter & jam

SUMMER PICNIC £28.00

Savoury selection

Black pudding Scotch egg, honey & thyme drizzle
Cockle & laverbread cake, tartare sauce
Mini Celtic burger, Welsh rarebit, truffle mayonnaise
Traditional prawn cocktail
Welsh smoked salmon, cream cheese, capers & dill on
sourdough
Ham, Per Wen, red onion chutney on white bread

Egg, chive & mustard cress on granary bread

Sweet selection

Chocolate & cherry brownie, brandy butter
Vanilla panna cotta, fresh berries
Treacle tart
Plain scone
Clotted cream & homemade compote
Served with a pot of tea or coffee for one [C][V][VG]

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Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] - Can be suitable for coeliacs, with adjustment [V] - Can be suitable for vegetarians, with adjustment

[VG] - Can be suitable for vegans, with adjustment

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.

CHEF'S SPECIALS BOARD

STARTERS / I DDECHRAU

Hoisin duck bao bun Charcoal grilled pear, Asian slaw [1]	£9.00
Pan fried pigeon breast Butternut squash puree, wild mushrooms, red wine jus [C][4]	£12.00
Pan fried scallops Laverbread risotto, crispy leeks, lemon butter sauce [C][6]	£13.25
Duo of prawns Deep fried tiger prawns, prawn cocktail & sweet chilli sauce [C][3]	£10.75
Crab & poached egg Muffin, asparagus, hollandaise sauce [c] [2]	£9.75
Scotch egg Black pudding, piccalilli, rhubarb & beetroot ketchup [5]	£10.50
Duck & Cointreau liver parfait Apple & pear chutney, butter glaze, rustic toast [C]	£9.75
Pearls of melon Citrus jelly, coconut & pineapple fritter, basil creme fraiche, orange & Cointreau sorbet [C][V][VG]	£9.25

MAIN COURSE / PRIF GYRSIAU

Pan-fried salmon Summer vegetable dhal, charcoal grilled asparagus, crispy prosciutto, cardamon infused hollandaise sauce [C]	£24.50
Slow cooked duck leg Red cabbage & pancetta, dauphinoise potatoes, buttered green vegetables, orange sauce [C]	£24.00
Slow cooked Welsh lamb Butternut squash puree, honey roasted carrots & parsnips, dauphinoise potatoes, minted jus [C]	£27.00
Dry aged 36oz tomahawk steak for two 2x sauces, 2x sides, 2x potato options, roast tomato & onion rings Choice of peppercorn, red wine or bearnaise sauce [C]	£70.00
Welsh 8oz rump Onion rings - Choice of peppercorn, red wine or bearnaise sauce [C][6] <i>Served with buttered vegetables or side salad & a potato option of your choice.</i>	£21.00
Pan fried fish of the day Dauphinoise potatoes, butternut squash puree, panache of vegetables, creamy tarragon sauce [C][8]	£23.50
Fillet of beef stroganoff Braised rice & peas, sauteed potatoes [C][9]	£24.50
Homemade casserole Buttered greens, sauteed potatoes [C] Please ask a team member for todays option	£20.00
Smoked duck superfood salad Quinoa, peas, spring onion, beetroot, lentils, coriander, parsley, mange tout, pomegranate & pumpkin seeds, Chargrilled peaches & orange glaze [C]	£23.50

PIZZA / PITSA

Pepperoni Pepperoni, creamy mozzarella cheese, sun blushed tomatoes, sweet mini red peppers [C]	£16.50
Ham & pineapple Homecooked ham, fresh pineapple, creamy mozzarella cheese, sun blushed tomatoes [C]	£16.50
Garden vegetable & Burrata Roasted aubergine, courgette, sun blushed tomatoes, sweet mini red peppers, creamy Burrata [C][V][VG]	£15.50
Margherita Sun blushed tomatoes, creamy mozzarella cheese [C][V][VG]	£12.95

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