



**Two courses 23**

**Three courses 28**

Leek and Potato Soup

Potted Pork, Peach and Ginger Chutney

Cured Wild Sewin, Cucumber Relish, Wholegrain Mustard and Rye

Faggots and Split Peas

Fried Plaice, Chips and Tartare Sauce

Grilled Ox Heart, Chips and Peppercorn Sauce

Grilled Caws Teifi Halloumi, Chickpea, Mojo Verde and Pickled Jalapeños

Flatbread

Strawberry Pavlova

Olive Oil Parfait

Almond Mousse and Poached Peach

Bara Brith and Hafod Cheddar

*Wine by the Carafe- 500ml*

Mimosa Sauvignon Blanc Chardonnay- Patagonia, Argentina 17.95

Peacock Wild Ferment Sauvignon Blanc- Stellenbosch, South Africa 19.95

Monopole Blanco, Cvne- Rioja, Spain 21.50

Mimosa Malbec- Patagonia, Argentina 19.95

Don Placero Tinto- Rioja, Spain 21.95

Appassimento, Paolo Leo Organic Passitivo Primitivo- Salento, Italy 25.50

Please inform a member of the team of any allergens or dietary requirements. All Game may contain lead shot  
Some Food on the Premises/Menu is cooked in Vegetable Oil that has been genetically modified.