



**Two courses 23**  
**Three courses 28**

Green Beans, Pickled Walnut and Ewes Curd  
Lamb Risssole, Fried Egg and Brown Sauce  
Grilled Sardine, Mojo Verde and Pickled Chilli

Pardina Lentils, Braised Endive and Ewes Yoghurt  
Mangalitza Pork Sausages, Cavolo Nero, Mustard and Apple  
Deep Fried Haddock, Chips and Tartare Sauce

Baked Chocolate, Hazelnut and Rye Cookie, Honeycomb Ice Cream  
Peach and Almond Pavlova  
Olive Oil Parfait  
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- 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.