



To Nibble

Artisan Breads & Olives

Carmarthenshire salted butter

Let's Begin

Leek & Potato Soup

smoked Caerphilly cheese rarebit

Severn & Wye smoked Salmon

traditional garnish

Ham Hock & Foie Gras Terrine

spiced plum chutney, toasted brioche

Little Twist

Eccentric Cardiff Dry Gin

& tonic sorbet, pomegranate seeds

Stove & Grill

Dry-Aged Chateaubriand

for 2 served medium/rare, carved and served on a Himalayan pink salt stone

thick hand cut & skinny chips, plum tomato, confit field mushroom,
watercress, peppercorn & béarnaise sauces

Usk Valley Lamb Shank

slow-cooked & honey glazed, bubble 'n' squeak

Grilled Wild Sea Bass Fillet

crab, sweet chilli & coriander risotto

Golden & Candy Beetroot Tarte Tatin

baked Pant-ysgawn goat's cheese, rocket, Wye Valley honey & grain mustard dressing

Guilty Pleasures

Grey's Knickerbocker Glory

layers of strawberry & champagne jelly, vanilla sponge, panna cotta,
locally made white chocolate ice cream

Dark Chocolate Fondant

Penderyn liqueur & dark chocolate sauce, locally made pistachio ice cream

Assorted Welsh Cheese

wafers, quince jelly

47.50 per person

A 10% discretionary service charge will be added to all bills.
All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used,
please ask the Manager.