

FUNCTION SUITE 2 courses £31.95 | 3 courses £39.95

STARTERS

Sweet potato, red lentil and chilli soup, fresh focaccia (vg)

Steamed mussels with cider, cream, spring onions and fresh focaccia Golden beetroot carpaccio, puffed rice, poached pear, wild rocket, horseradish, toasted cashews (vg)

Classic pork rillettes, granny smith apple ketchup, warm sourdough Panko coated calamari, sweet chilli and lime dip

Charred Cajun king prawns, mango and chickory salad, croutons, coriander dressing

MAINS

Overnight braised pork belly, braised savoy cabbage, boulangere potatoes, crispy skin, pork pie sauce
Pan fried seabass, creamed leeks, celeriac, Parmentier potatoes, crispy cockles, chive butter
Duck leg confit, sweet potato & carrot puree, kimchi in filo, enoki mushrooms, ginger, honey & soy glaze
Local ale battered cod loin, minted mushy peas, burnt lemon, chunky dill tartare, thick cut chips
Our own burger, red onion and chorizo jam, mature Welsh chedder, baby jem lettuce,
toasted sourdough bun, smoked paprika chips

Roast butternut squash risotto, feta, crispy sage and toasted pinenuts (*v*,*vg*)

Roast chicken supreme coq au vin style, creamed potato, braised shalotts, bacon crumb

DESSERTS

Warm sticky toffee & date sponge, candied orange peel, mascarpone ice cream, butterscotch sauce

Black forest trifle, chocolate brittle, kirsch cherries
Forced rhubarb, hibiscus & oat crumble, rasperry ripple gelato (vg option available)

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.