

Est.  1825

Evening Nibbles

SOURDOUGH BREAD 6
Whipped House Butter G, M

TRUFFLE ARANCINI 8.50
Garlic Aioli, Parmesan M, G

KALAMATA OLIVES 5.50

Starters

ROAST CELERIAC & APPLE VELOUTE 10
Crispy Onions, Chive Oil, Sourdough M, G

HAM HOCK TERRINE 12
Sticky Fig Chutney, Pickled Vegetables, Sourdough G, MU

BEETROOT, ROASTED ONION & FETA RAVIOLI 12.50
Sage Butter, Parmesan, Wilted Spinach, Toasted Walnuts
G, SU, M, N

CRISPY WELSH LAMB NECK 13
Roasted Garlic Pureé, Charred Spring Onion, Pickled
Cucumber, Lamb Jus G, M, SU, E

PAN-ROASTED SCALLOPS 15
Cauliflower Pureé, Black Pudding Crumb, Crispy Pancetta,
Cider Sauce MO, M, SU

Mains

CHARGRILLED WELSH BEEF SIRLOIN 32
Triple-Cooked Chips, Portobello Mushroom, Cherry
Vine Tomato, Peppercorn Sauce, House Glaze
M, SU, SO

ROAST CHICKEN 26
Roast Chicken Breast, Fondant Potato, Glazed
Carrots, Buttered Hispi Cabbage, Roasted Shallot,
Chicken Jus M, SU

ROAST DUCK BREAST 33
Potato Rösti, Roasted Beetroot, Charred Tenderstem,
Celeriac Pureé, Blackberry & Red Wine Jus M, SU

GAMMON STEAK 20
Two Fried Edkins Free Range Eggs, Pineapple Relish,
Triple-Cooked Chips E, MU

PAN-ROASTED COD 26
Potato Terrine, Braised Leek, Smoked Bacon, Mussels,
Cider Cream Sauce MO, M, SU, F

ROAST VENISON LOIN 35
Parmesan Crust, Butternut Squash, Truffle Mashed
Potato, Kale, Shallot Rings, Red Wine Jus M, SU, G

TŶ GLYN BEEF BURGER 19
Welsh Cheddar Cheese, Caramelised Onion, Smoked
Bacon, House Burger Sauce, Fries G, M, MU, E

BEER-BATTERED HADDOCK 20
Crushed Peas, Curried Ketchup, Tartare Sauce, Lemon
G, M, E, F

WILD MUSHROOM & CHESTNUT RISOTTO 20
Parmesan, Crispy Sage & Truffle Butter M, N

Sides

TRIPLE-COOKED CHIPS, Sea Salt 6

TRUFFLE & PARMESAN FRIES, Parmesan & Truffle Oil 6.50 M

TENDERSTEM BROCCOLI, Toasted Almonds & Lemon Butter 6 M, N

BEER-BATTERED ONION RINGS 6 G

LEEK GRATIN, Crispy Onions 6 G, M, MU

GARDEN SALAD 5 MU

Please let a member of staff know if you have any allergies or dietary restrictions

CE - Celery | CR - Crustaceans | F - Fish | M - Dairy | Mu - Mustard | G - Gluten | E - Eggs | LU - Lupin | MO - Molluscs | N - Nuts | SO - Soya |
SU - Sulphites | P - Peanuts | S - Sesame