

Bread

Our Soda Bread & Marmite Butter

Starters

Honey Roasted Carrot Soup / Cumin / Welsh Cheddar / Apple Chicken Liver Parfait / Blood Orange Chutney / Sourdough Smoked Gravdlax / Beetroot / Apple / Celeriac / Dill

Mains

Roasted Dry Aged Beef / Caramelised Onion Puree / Yorkshire Pudding Butter Roasted Hake / Tenderstem Broccoli / Langoustine Bisque / Caviar Turkey Ballotine / Charred Parsnips & Puree / Cranberry / Turkey Sauce Roasted Garlic Gnocchi / Mushroom / Chestnut / Truffle / Onion

(All served with:

Duck Fat Roasties / Mums Gravy / Dressed Carrots / Brussels with Bacon & Chestnuts / Braised Red Cabbage)

Dessert

Chocolate Delice / Chantilly / Cherry / Kirsch Sticky Toffee Christmas Pudding / Sticky Toffee Sauce / Brandy Ice Cream Artisan Welsh Cheeses / Individual Accompaniments / Oatcakes

Two Courses - 33.0 Three courses - 36.0

All of our food is served in an environment where allergens are present, please let your waiter know if you have any allergies or dietary requirements. We will take every reasonable precaution when preparing your food however there is the risk of potential foods containing slight traces of allergens in our kitchen.

A discretionary charge of 10% will be added to your bill.