

## WELSH THEME MENUS

### Menu 1: £30

Leek and Potato Soup, Welsh Rarebit

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Roasted Chicken Breast Stuffed with Gorwydd Caerphilly Cheese and Leeks  
Wrapped Smoked Bacon, Red Onion Mash, Garlic and Thyme Jus

All Main Courses Served with a Selection of Seasonal Vegetables

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Bara Brith Tart, Honeycomb Ice Cream

### Menu 2: £35

Pant-ys-Gawn Goats Cheese Mousse  
Textures of Beetroot

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Roasted Rump of Welsh Lamb  
Mini Shepherds Pie, Roasted Celeriac, Port and Rosemary Jus

Roasted Seasonal Root Vegetables

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Blackberry, Brioche and Butter Pudding  
Black Mountain Welsh Whisky Custard

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### Menu 3: £39

Severn and Wye Smoked Salmon  
Horseradish Crème Fraiche, Lemon

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Roasted Sirloin of Welsh Beef  
Shin and Leek Bon- Bon, Forest Mushrooms, Garlic Fondant  
Red Wine and Thyme Jus

Roasted Seasonal Root Vegetables

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Merlyn Cheesecake  
Raspberry Gel, Lemon Balm and Pistachios

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**All prices include VAT @ 20%**  
**Prices Subject to Change in 2021**

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request