

# - NOVEMBER/DECEMBER 2020 SET MENU -

Available Monday-Thursday 12:00pm-2:30pm & 6pm-8:30pm

LUNCH - 2 COURSES - £16      3 COURSES - £22

DINNER - 2 COURSES - £22      3 COURSES - £26

## - TO START -

**Homemade Soup of the Day**  
fresh bread, welsh salted butter (g, d)

(v) **Wild Mushroom Linguini**  
parmesan velouté, tarragon, truffle oil (g, d, su)

**Crispy Whitebait**  
fresh bread, aioli dip (g, d)

**Crispy Belly of Brecon Pork**  
black pudding, kimchi, apple chutney (d, g, su)

## - MAIN COURSE -

**24 Hour Braised Shoulder of Welsh Lamb Shepherds Pie**  
greens, jus (d, g)

**Featherblade of Welsh Beef**  
roasted root vegetables, cauliflower cheese bon bon, pomme purée, forestiere sauce (d, g)

**Welsh Ale Battered Fillet of Cod**  
pea salsa, triple cooked hand cut chips, warm tartare sauce (g, d, e)

(v) **Hasselback Squash**  
green beans, asparagus, maple syrup, almonds, parmentier potatoes, pomegranate (d, g, su, n)

## - DESSERTS -

**White Chocolate & Cranberry Bread & Butter Pudding** (d, g)  
satsuma & raisin salsa, crème anglaise

**Poached Spiced Pear** (d, g)  
hot chocolate sauce, ginger crumble, vanilla ice cream

**Passion Fruit & Brecon V Vodka Pannacotta** (d, g)  
vanilla & lime cream, prosecco sorbet

**Selection of Welsh Ice Creams & Sorbets**  
Please ask your server for our current selection (d)

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

*Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.*