

MENU

STARTERS

Spiced pumpkin soup (ve)
basil oil, home-baked loaf

Chicken liver & penderyn pâté
welsh ale chutney, wholegrain loaf

Prawn & mango cocktail salad (gf)
champagne marie rose sauce, lemon

MAINS (all served with festive veg)

Sage & cranberry stuffed turkey (gf)
bacon, chipolatas, gravy

Welsh ale braised shin of beef
yorkshire pudding, welsh ale jus

Baked cod loin & herb crumb
crab & caperberry sauce, confit lemon

Roasted squash pithivier (ve) (gf)
spinach, cashew cheese, port jus

DESSERTS

Traditional festive pudding (ve) (gf)
candied orange, brandy sauce

Llechwen sticky toffee pudding (v)
salted caramel sauce

White chocolate cheesecake (v)
cranberry, clementine glaze

(v) vegetarian (ve) vegan (gf) gluten free

FESTIVE DINING

FROM ONLY **£14** PER PERSON

Christmas wouldn't be complete without a generous helping of tasty festive food. Our special 3-course Christmas Menu aims to hit that spot, available for lunch and dinner. Lovingly crafted by our Head Chef and AA Rosette awarded team, it's the ideal way to enjoy the festive holiday.

Lunch - 2 Course | **£14** or 3 Course | **£18**
Dinner - 3 Course | **£25**

1st - 31st
December

12pm to 3pm
Lunch
(excludes Sundays)

6pm to 9.30pm
Dinner

