



To Nibble

Artisan Breads & Olives

Carmarthenshire salted butter

Let's Begin

Leek & Potato Soup

smoked Caerphilly cheese rarebit

Severn & Wye smoked & cured Salmon

prawn, celeriac, chilli & crème fraiche, crisp rye bread

Wild Mushroom Risotto

truffle oil, pangrattato

Ham Hock & Foie Gras Terrine

spiced plum chutney, toasted brioche

Stove & Grill

Dry-Aged Chateaubriand

for 2 served medium/rare, carved and served on a Himalayan pink salt stone

thick hand cut & skinny chips, plum tomato, confit field mushroom,
watercress, peppercorn & béarnaise sauces

Pan Fried Stone Bass Fillet

tiger prawns, sweet chilli & coriander risotto

Usk Valley Lamb Shank

slow-cooked & honey glazed, bubble 'n' squeak

Golden & Candy Beetroot Tarte Tatin

baked Pant-ysgawn goat's cheese, rocket, Wye Valley honey & grain mustard dressing

all served with a selection of vegetables

Guilty Pleasures

Grey's Black Forrest Knickerbocker Glory

layers of black cherry jelly, chocolate sponge, dark chocolate panna cotta,
locally made cherry ice cream

Dark Chocolate & Salted Caramel Tart

cappuccino ice cream

Sicilian Lemon & Ricotta Cake

vanilla mascarpone, rosemary syrup

Assorted Welsh Cheese

wafers, quince jelly

To Finish

Coffee or Tea

57

A 10% discretionary service charge will be added to all bills.

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used,
please ask the Manager.