



Mother's Day menu

12-4pm

Happy Mother's Day!

STARTERS

Spring Pea & Mint Soup
smoked garlic croutons (v/gf) 8

Pan Seared & Roasted Scallops
seaweed butter, sea herbs (gf) 11.5

Hickory Smoked Duck Breast
textures of beetroot, torched feta, cress (gf) 9

Slow Cooked Crispy Pork Belly
Bramley apple puree, pickled fennel, port jus (gf) 9

Smoked Butter Poached King Prawns
sea rosemary (gf) 9



All our meals are prepared and cooked fresh, please let us know if you have any food allergies or intolerances with your order



Mother's Day menu

12-4pm

MAINS

Slow cooked Shoulder of Welsh Lamb
dauphinoise potatoes (gf) 22

Braised Blade of Welsh Beef
roast potatoes (gf) 22

Roasted Chicken Breast
pork sausage stuffing 20

Green Lentil Nut Roast
date & cranberry stuffing, roast potatoes (vegan) 18

Pan Roasted Loin of Cod
fricassee of pancetta, king prawn & spring peas,
champagne sauce (gf) 22

All our roasts are served with new potatoes, seasonal vegetables,
house gravy & Yorkshire pudding
(please note Yorkshire is not gf)

Smaller portions available for children (12 years and younger) 12.5

SIDES

Three cheese cauliflower 5
Dauphinoise potatoes 4
Pork and apple stuffing 3
Mashed potato 4



All our meals are prepared and cooked fresh, please let us know if you have any food allergies or intolerances with your order



Mother's Day menu

12-4pm

SWEET INDULGENCE

Rhubarb & Apple Crumble,
Madagascan Vanilla custard 9

Sticky Toffee Pudding,
salted caramel sauce, chopped nuts, clotted cream ice cream 9

Dark Chocolate Torte,
caramelised citrus salsa, Chantilly cream (gf) 9

Coconut & Pineapple Panna Cotta,
rum sauce, mango sorbet, (v/gf) 9

Luxury Welsh Ice Cream,
shortbread
2 scoops 5.5
3 scoops 7.5



All our meals are prepared and cooked fresh, please let us know if you have any food allergies or intolerances with your order



Mother's Day menu

12-4pm

SAVOURY FINISH

Welsh Cheese Selection
Welsh cheeses, apple chutney, Tregroes rustic
waffle crackers
14.5 (extra crackers 2)

Abaty Glas is an unpasteurised organic blue
cheese made by Roger Yorke of Caws Penhelyg,
Aberystwyth.

Caws Teifi Saval, a rind washed, rich, pungent &
tangy raw-milk cheese

Black Bomber Extra Mature Cheddar, from
Snowdonia Cheese, combines rich creaminess
with deep savoury notes.

Why not accompany your dessert with a bottle of
our pudding
wine, or a glass of port with your cheese board?

Moscato Passito,
Palazzino, Italy 37.5cl 19.5

Taylor's Late Bottled Vintage Port 20%
50ml 4.5



All our meals are prepared and cooked fresh, please let us know if you have any food
allergies or intolerances with your order