

## Start

Homemade Roasted Parsnip and  
Chestnut Soup £4.50

Served with crusty bread and butter (v) (GFO)

Perl Las, Beetroot and Candied  
Walnut Salad £5

w/ Balsamic glaze (v) (GFO)

Mussels in Garlic, white wine and  
Parsley £5

Served with crusty bread (GFO)

Homemade Game and Pork Terrine £6

w/ Port Jelly and Cranberry Compote (GFO)

## Sweet

Homemade Hot Chocolate and  
Peanut Butter Pot £5

w/ cream (10mins)

Red Wine Poached Pear £5

w/ sweetened vanilla cream cheese and  
homemade shortbread

Spiced Apple Crumble £4.75

w/ Mario's vanilla ice-cream.

Lemon Posset £4.75

w/ blueberry compote and homemade shortbread

## Main

Ox Cheek Rossini £13

Slow cooked in Madeira and served w/ a pate  
smothered crouton and buttery mash.

Roasted Butternut Squash Risotto £11

w/ sage and Pantysgawn goats' cheese. (v)

Homemade fish pie £12

topped with parmesan crusted mash.

Capestone, Pembrokeshire Chicken  
Supreme £13

w/ Penderyn whiskey cream sauce and diced, roast  
potatoes (GFO)

Venison Haunch Steak £17

w/ a red berry port sauce and diced, roast potatoes  
(GFO)

Welsh 8oz Sirloin Steak £17

w/ homemade peppered mushroom sauce and diced,  
roast potatoes (GFO)

## Vegetables

Glazed carrots

—  
Kale

—  
Braised Red cabbage

w/ pomegranate