

## TO BEGIN

**Seasonal Soup of The Day** £9  
Wholemeal Roll | Herb Butter

**Rillette** £10  
Venison | Wild Garlic Aioli

**Tian** £10.50  
Crab | Avocado

**Vegetable Bake** £8  
Aubergine | Courgette | Basil | Tomato

**Tartare** £10  
Tomatoes | Capers | Burrata

## IN THE MIDDLE

**Beef Fillet Steak** £36  
Triple Cooked Chips | Whipped Diane Butter

**Pork Tenderloin** £28  
Mustard Mash | Honey jus

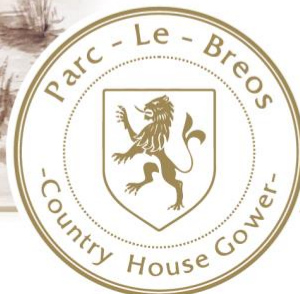
**Trio of Game** £34  
Venison | Cottage Pie | Faggot  
\*May contain shot\*

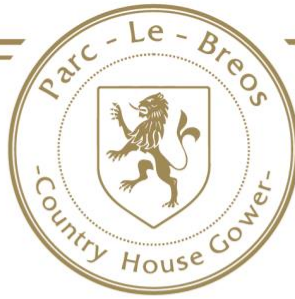
**Hake** £26  
Salsa Verde

**Roulade** £21  
Goats Cheese | Olive Tapenade |

**Tagine** £18  
Harrisa | Chickpea | Cous Cous

**Sides** £4  
Seasonal Vegetables, Triple cooked Chips Mashed Potato New Potato  
Green Salad Homemade Bread





## INDULGE YOURSELF

Seasonal Fruit Paris Brest £9.50

Honey Panna cotta £9

Cappuccino Fondant £9.50

Orange Creme caramel £8.50

## AFTER DINNER

### Welsh Cheese Board

Black Bomber | Per Las | Perl Wen | Pant yr Gwyn £14.00

### Dessert Wines & Ports

Moscato Passito £6

Piedro Ximinez £6

Lbv Port £5

Ruby Port £4

Tawny Port £4

Khron Colhieta £6

### FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers, each Month we feature a collection of dishes showcasing the very Best Seasonal ingredients. Images used on this menu depict local scenes and are taken from the pages of a Vivian family game book dating from the late 1800s

Your wellbeing is important to us, so please speak to a Member of our team about allergens & dietary requirements.

*Tips are at your discretion and shared amongst All our staff,  
Nothing goes to the owners.  
We cannot accept tips on debit or credit cards.*

