

Starters



Chefs soup of the day with warm bread

six pounds

Seared scallops, curried parsnip puree, pomegranate, coriander cress

nine pounds and fifty pence

**Steamed Welsh mussels, chili, coconut & coriander cream
with warm bread**

eight pounds and fifty pence

Ham hock, pistachio & scallion terrine, piccalilli, rye crisps

seven pounds

Homemade Scotch egg, crispy bacon & house brown sauce

six pounds and fifty pence

**Smashed avocado, heritage tomato & chili bruschetta with red
chili oil and a poached hens egg**

six pounds and fifty pence



Food Allergies and Intolerances.

Some of our menu items contain allergens. Please speak to a member of restaurant service team for more information. If you are aware of any allergies you may have, please make this known.



R.P. CULLEY & CO.

EST. 1886

Mains



**Seared salmon, cannellini beans, chorizo, seasonal greens
& cockle cream sauce**
seventeen pounds

**Welsh lamb rump, confit lamb bon bon, wild mushroom, kale & butternut
squash, celeriac puree, port sauce**
twenty four pounds and fifty pence

**Roast chicken breast, wild mushroom & herb stuffing, parsley mash,
pancetta & brandy sauce**
seventeen pounds and fifty pence

**227g Welsh Rib eye steak, confit field mushroom, plum tomato,
triple cooked chips, roast onion & garlic puree**
twenty seven pounds and fifty pence

**Roasted red onion & fig tarte tatin, roasted beets, goats curds,
smoked almond & red pepper pesto**
sixteen pounds

Jerusalem artichoke & butternut squash risotto, artichoke crisps
twelve pounds

Sides



**Chilli and garlic broccoli
Garlic creamed spinach
Cream of cabbage and bacon
Triple Cooked Chips
Creamy Mash Potato**

three pounds and fifty pence

Sauces



**Pink Peppercorn Sauce
Béarnaise sauce
Garlic Butter
Creamy Mushroom**

one pound ninety five



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Desserts



Rhubarb & custard crème brulee, ginger bread

six pounds and fifty pence

Local ice creams & sorbets with home-made biscuit

four pounds and seventy five pence

**Bara brith, brioche bread & butter pudding, warm custard,
rum soaked sultanas**

six pounds and fifty pence

Dark chocolate hazelnut mousse, shortbread biscuit

six pounds and fifty pence

**Sticky toffee pudding with butterscotch sauce,
vanilla bean ice cream**

six pounds and fifty pence

Local Cheese



**Pant-Ysgawn, Perl wen, Perl las, Black Bomber.
Selected cheeses are presented with celery, grapes, house chutney and cheese
biscuits.**

eight pounds and fifty pence



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