o

**Evening menu**

**For the table**

Provencal Olives - **£3.95**

Sourdough, Netherland Farm Butter - **£3.95**

**To Start**

**Pea, Mint & Watercress Velouté** (V, GF\*) **- £7.95**

Citrus Greek Yogurt | Micro Herb Salad | Rosemary Croutons

**Burrata Caprese** (V, GF\*) **- £9.50**

Heirloom Tomatoes | Noisette Croutons | Herb Oil |Red Basil

**New Season Asparagus** (V, GF\*) **- £10.95**

Poached Hens Egg | Walnut Pesto | Dijon Vinaigrette

**Pan Roast Scallops** (GF\*) **- £12**

Spring Pea Puree | Parma Ham | Black Pudding

**MAIN COURSES**

**Wild Mushroom Gnocchi** (V, VG,GF\*) **- £17.50**

Pine Nuts | Grana Padano| Black Truffle

**7oz Dry Aged Beef Burger** (GF\*) **- £18.50**

Pretzel Bun| Emmental House Sauce | Shoestring Fries | Shredded Baby Gem

**Cardiff Market ‘Fish & Chips ‘**(GF\*) **- £21**

Pea & Watercress Emulsion | Batter Scraps | Tartare Sauce | Hand Chips | Caviar | Pea Oil

**8oz Dry Aged Rib Eye** (GF\*) - **£30**

Confit Vine Tomatoes | King Oyster | Triple Cooked Chips | Mixed Salad Leaves

Add Peppercorn/ Red Wine / Perl Las Sauce **- £4**

**Braised Belly of Pork** (GF\*) **£19.50**

Pomme Puree | New Seasonal Asparagus Cider Jus

**Sides**

**All £4**

**Tender Stem Broccoli**

**Hand Cut Chips**

**Braised Red Cabbage**

**DESSERTS –**

**All at** **£9**

**Duo of Chocolate Ganache**

Caramelized White Chocolate

**Classic Crème Brulée**

Spring Berries

**Welsh Cheeseboard**

Perl Wen, Perl Las, Black Bomber, Pickled Celery, Grapes, Welsh Ale Chutney, Artisan Crackers

**All at £7**

**Assortment of Ice Creams** – Chocolate, Wild Strawberry, Vanilla Pod

**Assortment of Sorbets** (V,GF) – Raspberry, Lemon, Mandarin

**Affogato** – Shot of Espresso, Vanilla Ice Cream

Please speak to our staff about any allergens before placing your order.

A 10% Service Charge will be automatically added to your final bill, this is an optional charge, so please inform a member of staff if you would like this charge to be removed off your bill.

