

FESTIVE MENU

Available lunch and dinner for the month of December.
Not available on Saturday.

Something to start

Including freshly baked bread + Welsh butter

Smoked ham hock ballotine

Pineapple chutney, crispy egg, bitter leaves

Home-cured salmon gravlax

Compressed cucumber + melon, sweet dill dressing

Pumpkin soup

Spiced oil, toasted pumpkin seeds, crème fraiche (v)

Main dishes

Chargrilled turkey escalope

Shredded Brussel sprouts, bread sauce, cranberry relish

Sage, onion + chestnut crusted cod

Savoy cabbage + bacon, cockle butter

Crispy parmesan polenta

Warm Jerusalem artichoke salad, truffle dressing (v)

To finish

Dark chocolate mousse

Christmas pudding ice cream, cherry puree

Winter spiced panna cotta

Orange + clove granite, orange salad, brown butter crumb

Warm Perl Wen + filo wontons

Poached pears, caramelised walnuts (savoury dish)

2 courses £23

3 courses £29

Food allergies + intolerances. Before ordering, please speak to our staff about your requirements. We will be happy to help + advise you.