

STARTERS | IDDECHRAU

PRAWNS AL AJILLO 713kcal
Garlic, chilli, cherry tomatoes,
basil, grilled rosemary focaccia

STEAK TARTARE 255kcal
Sirloin, chilli emulsion, pickled
daikon, tortilla crisps

BURRATA 534kcal
Confit tomatoes and piquillo pepper
purée, fresh basil, extra virgin olive oil,
sourdough toast

MAIN | PRIF GWRS

All mains are served with chips and either grilled broccoli or a green salad.
Steaks are served with your choice of sauce

TIRA DE ANCHO 400G 1036kcal
RIBEYE. Spiral cut, slow grilled

LOMO 300G 420kcal
FILLET. Lean and tender with a delicate flavour

GRILLED SEA BASS 555kcal
Lemon, fresh herbs, early harvest olive oil

**LEMON CHIMICHURRI-MARINATED
HALF SPATCHCOCK CHICKEN** 1062kcal
Free-range chicken served with the iconic Gauchito
marinade of parsley, coriander
and garlic

**PUMPKIN, RICOTTA
AND SAGE RAVIOLI** 616kcal
Pumpkin purée, walnuts, sage and vegetarian
Parmesan

DESSERTS | PWDINAU

CHOCOLATE TORTE 846kcal
Chocolate biscuit, coffee, dulce de leche
cream, caramelised hazelnuts, vanilla ice
cream

DULCE DE LECHE CHEESECAKE 520kcal
Dulce Chantilly cream with hazelnuts, buckwheat
crumble, confit cherries

CHEESE | CAWS

WELSH CHEESE PLATTER 650kcal | Sourced seasonally from local suppliers
Hafod Cheddar, Wenallt Blue, Golden Cenarth with Calon Lan Apple Chutney
and Cradoc's Leek & Caerffili Crackers



ALLERGEN INFORMATION
GWYBODAETH AM ALERGENAU
Scan the QR code to find out more
about allergen details

Vegetarian Vegan