

STARTERS / CYRSIAU CYNTAF

PUMPKIN, RICOTTA AND SAGE RAVIOLI [V]

Pumpkin purée, walnuts, sage and vegetarian Parmesan

BEEF & OLIVE EMPANADA

Served with salsa golf

TRUFFLED BURRATA [V]

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

ARGENTINE PRAWN COCKTAIL

Prawns with a Latin Marie Rose sauce and sourdough

MAINS / PRIF GWRS

All mains are served with chips or grilled Tenderstem broccoli. Steaks are served with peppercorn sauce

SEARED SALMON STEAK

Served with a Puttanesca sauce

RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

FILLET 200G

Lean and tender with a delicate flavour

AUBERGINE MILANESE [V] [Ve]

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS / PWDIN

DULCE DE LECHE CHEESECAKE [V]

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

EXOTIC FRUIT MILLE-FEUILLE [V]

Pineapple, passion fruit and mango with vanilla mascarpone cream

CHOCOLATE BROWNIE [V] [Ve]

White chocolate ice cream



ALLERGEN & NUTRITIONAL INFORMATION

ALLERGEN & GWYBODAETH FAETHOL
Scan the QR code to find out more

[V] Vegetarian [Ve] Vegan

Adults need around 2000kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

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