



STARTERS

Smoked Duck Breast £8.50

Bonbon, Butternut squash, celeriac,
pomegranate

Calamari £7

Saffron garlic mayo, dill pollen

Truffle Gnocchi £8

Jerusalem artichoke Velouté, Perl Wen mousse,
citrus, seaweed

Chicken Liver Parfait £8

Brioche toast, red onion balsamic jam

Clam Chowder £8.50

Sourdough

Menai Mussels £9.50 / £15.50

Pancetta, leek



FISHMONGER

Seabass £18.50

Lobster, coquette potato, green beans,
saffron lobster bisque

Cod £14.50

Chips, crushed peas, lemon, tartare sauce

Spicy Fish Stew £11.50

Cayenne pepper mayo, crouton

Warren Shellfish Platter £65

Calamari, prawns, monkfish, dressed crab,
salmon pâté, mussels, clams, breads, oils, dips,
chips, laverbread butter, pickled seaweed

VEGETARIAN

Blue Perl Las Choux Fritters £14

Leek, pear, winter ratatouille, watercress

Wild Mushroom Ragout £13.50

Cauliflower, salsify, kohlrabi, Roscoff onion

Butternut Squash, Sage Risotto £12

Candied walnuts

(V) Suitable for vegetarians. (GF) Gluten Free.

If you have any food allergies or intolerances please
speak to our team about ingredients in your meal when
placing your order.



BUTCHER

10oz Ribeye Steak £26.50

Skin on fries, grill garnish, peppercorn
or béarnaise sauce

Pork Fillet £15.50

Apple, butternut, fine beans, hazelnut,
garlic potatoes

Chicken Supreme £16.50

Button onions, mushrooms, root vegetables

Lamb £18.50

Dauphinoise, carrots, peas, beans

SIDES

£3.50 each

House salad

Triple cooked truffle chips

Fries

Roasted celeriac with rosemary and garlic

Buttered leeks and kale

Spiced roasted root vegetables



PUDDINGS

Chocolate Ingot £8.50

Passion fruit, orange, meringue

Quince Panna Cotta £7

Pear and sage soup, pistachio

Tart Tatin £7.50

Toasted brioche ice cream, calvados

Trio of homemade ice cream £6

Crème Brûlée £6.50

Poached apricots, tuile

Welsh Artisan Cheese Board £13.50

Chutney, grapes, biscuits