

L u n c h M e n u - 1 2 : 0 0 - 1 4 . 4 5 p m

S M A L L P L A T E S

Selection of Charcuterie £14
Cornichons & Homemade Bread

Salt baked beetroot(v) £11
Hafod Cheddar, Pine Nut, chicory, aged balsamic

Confit Pork Belly £12
Apple ketchup cannellini beans.

Poached Scottish Salmon £13
miso Mayonnaise, samphire, pickled fennel and chilli salad

B I G G E R P L A T E S

Welsh Black Flat Iron Steak £18
Koffman Fries & Chimichurri Sauce

Roast Duck Breast £19.50
Spiced Carrot puree, kale, rosti potato, red wine sauce

Crown Prince Pumpkin Rissotto (v) £16.50
swiss chard, harissa, Pecorino,

Grilled fish of the day £18
cauliflower puree, sea herbs

Roasted Lamb Rump £18
chared hispi cabbage, black garlic, bean cassoulet

The Fanny Talbot Beef Burger £22
StickyBeef Cheek, Monterey Jack Cheese, Crispy Onion, Triple Cooked
Chips, & Gem Lettuce

S I D E S

Chargrilled Tender Stem Broccoli (v) £5.00

Koffman's Skin On Fries (v) £5.00

Triple cooked chips (v) £5.50

D E S S E R T S

Vanilla Cheesecake £7.5
Blood orange, Rhubarb.

54% chocolate mousse £8.5
Candied Pistachio honeycomb, brownie

Selection of Welsh Artisan Cheeses £12
Quince Purée & Farmhouse Crackers

Please notify a member of the team if you have food allergy or intolerances so we can advise you on your menu choices.
A discretionary 10% service charge will be added to your bill which will be shared equally between the team.