

Available 14th, 15th & 16th February

Valentine's Menu

Braised ox cheek, bubble & squeak cake, pearl onions,
crispy Savoy cabbage, red wine reduction

Whipped goats cheese, roasted shallots, pulled ciabatta, roquito peppers

Caprese salad, Heritage tomato, buffalo mozzarella,
fresh basil leaves, tapenade, toasted pine nuts, balsamic glaze

Smoked trout & chive pate, pickled baby vegetables, lemon & dill mayonnaise, Melba toast

Red pepper & tomato soup, charred pitta bread fingers



Fillet of Welsh beef, fondant potato, green beans,
red wine roasted shallots, café de Paris butter

Cod loin, parmesan mash, creamed Savoy cabbage, bacon lardons & pistachios

Duck breast, root vegetable dauphinoise, green beans, plum chutney, red wine jus

Chicken supreme, fondant potato, butternut squash puree,
tender stem broccoli, Parma ham shard, rich jus

Mushroom, brie, chestnut & cranberry Wellington,
parmentier potatoes, red pepper, tomato & herb sauce



Passion fruit tart with mini meringues, mango sorbet, Chantilly cream

Chocolate indulgence: chocolate brownie with black cherries,
white chocolate mousse with brandy snap roll, chocolate ice cream

Bailey's crème brulee with poppy seed shortbread

Selection of Snowdonia cheese, apple & pear chutney,
candied walnuts, crackers, grapes & celery

Selection of ice creams or sorbets



Freshly brewed filter coffee with home-made fudge

£35 per person