

SAMPLE MENU

Our menu changes seasonally and offers a selection of Market Menu dishes alongside our Signature dishes, which are shown with a supplement

STARTERS

Garlic & thyme marinated brie, Waldorf salad vg
Seared wood pigeon, sweet & sour onions, smoked mash, chefs jus g supp £2
Seared scallops, curried cauliflower, braised chicory, nut crumb g supp £8
Venison bon bon, red onion chutney, micro herbs
Seasonal soup of the day, handmade bread vg

STARTER OR MAIN COURSE

Moules mariniere, warm crusty bread, with hand cut chips as a main course g

MAIN COURSE

MH double smash cheese burger, caramelised onions, tomato, house burger sauce, hand cut chips g
Handmade tagliatelle, wild mushrooms, pangritata, parmesan, garlic bread v
Bass fillet, pea & crab risotto, beetroot crisp, parmesan crumb g supp £8
Slow roasted shoulder of lamb, heritage carrots, colcannon mash, pea & mint gravy g
Beer battered catch of the day, pea fricasse, hand cut chips g
Guinea fowl, mushroom cigar, leek, bacon & sundried tomato cream, rosti potato g supp £4
Rib-eye, confit tomato, mushroom, peppercorn sauce, hand cut chips g supp £11

DESSERTS

Mansion House treacle tart, lemon curd, lime sorbet v supp £2.50
Cherry cream choux bun, chocolate sauce v
White chocolate & raspberry brûlée, shortbread vg
Affogato, vanilla gelato with a fresh shot of coffee vg
Selection of handmade ice creams vg
Cheese plate: choose from Perl Wen, Per Las or Welsh cheddar, chutney, crackers v

SIDE DISHES

Hand cut chips vg	£5
Chanteney carrots, lemon butter vg	£4
Garden leaves, parmesan, honey mustard dressing vg	£4
Sauteed green beans, garlic butter	£4

(Prices correct at time of printing)

Lunch: two courses £25.50 three courses £28.50

Dinner: two courses £28.50 three courses £31

Food Allergen Information

v suitable for a vegetarian diet

g suitable for a gluten free diet - with alterations, please mention when ordering

For full allergen information, please ask a member of the team

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