

Vegetarian and Vegan Menu



Head chef: Hefin Roberts

Starters

Bitter leaf salad with toasted mixed seeds, lemon marmalade & candied walnuts
£7.00 (gf)(ve)(df)

Pearl barley, mushroom and kale broth with sweetcorn doughnut £7.00 (gfo)(ve)
(df)

Marinated courgettes, toasted pine nuts, roasted beetroot chickpea meringue £7.50
(gf)(ve)(df)

Mains

Curried carrot, ginger and butternut squash arancini's, spiced aubergine puree, marinated
cannellini beans with crisp shallots £17.50 (gf)(ve)(df)

Salt baked celeriac, crisp potato, caramelised cauliflower, watercress and fine beans
with hazelnut cream £18.50 (gf)(ve)(df)

Potato rosti, mustard grains, pickled red cabbage, crushed chickpeas and onion
sauce £17.50 (gf)(ve)(df)

Desserts

Sticky toffee pudding with vanilla ice cream £7.00 (gf)(v)(dfo)

Carrot and walnut cake glazed with maple syrup £7.00 (gf)(ve)(df)

Coconut crème caramel, blackberries, ginger and toasted oats £7.00 (gfo)(ve)(df)

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten free option (df) dairy free
(dfo) dairy free option

Some of our food contains allergens. Please speak to a member of our team for more
information.

Welsh version available on request. Fersiwn Gymraeg ar gael ar gais.