



## À la Carte

### **Pre-Starters £5 each**

Olives with Snowdonia Welsh Cheese

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Breads with Balsamic Oil

### **Starters**

**Cured Mackerel;** with preserved lemon & beetroot **£9.50**

**Cheese Soufflé;** with apple salad & truffle honeyed walnuts **£9.50 (v)**

**Tandoori Chicken;** crispy onion bhaji & mango chutney **£9.50**

**Moules Marinier;** with toasted bread **£9.95** starter **£18.50** main

### **Mains**

**Seared Fillet Steak Medallions;** with king prawns, crushed new potatoes,  
garlic greens & garlic butter **£28**

*Pair with: Gouguenheim Cabernet Sauvignon (13.5%)*

**Chicken Ballotine;** of tomato, basil & mozzarella with herbed new potatoes, garlic greens,  
and a garlic cream sauce split with basil oil **£18.50**

*Pair with: Tanners Chardonnay (13.5%)*

**Sous Vide Lemon Sole;** lyonnaise potatoes, lemon sauce, preserved lemon & fennel oil **£26**

*Pair with: Bernon Alberino (12%) Spain*

**Pappardelle al Pomodoro;** with fresh mozzarella, basil & garlic **£16.50**

*Pair with: Pinot Noir (12.5%) Romania*

**Some of our dishes can be made Gluten Free and Vegan - Please ask your server.**

All items are subject to availability. Some dishes may contain nuts or nut oils. Fish and poultry dishes may contain bones. Dishes are prepared in a kitchen that uses ingredients that contain allergens. If you have any food allergies or intolerances, please notify your server upon placing your order.