

# A La Carte Menu

## Nibbles

|   |             |
|---|-------------|
| <b>Selection of Artisan Bread (V)</b><br>Local Butter or Olive Oil & Balsamic Vinegar | <b>4.50</b> |
| <b>Padron Peppers (G,D,V,VE)</b>  | <b>5.00</b> |
| <b>Marinated Olives (G,D,V,VE)</b>  | <b>5.00</b> |
| <b>Spiced Cauliflower Bites, Mayonnaise (D,V,VE)</b>                                  | <b>5.00</b> |

## Starters

|   |              |
|---|--------------|
| <b>Spiced Parsnip Soup, Parsnip Crisps (D,V,VE)</b><br>Grilled Artisan Bread                                | <b>6.00</b>  |
| <b>Pear, Walnut &amp; Perl Las Salad (G,V)</b><br>Chicory & House Dressing                                  | <b>7.00</b>  |
| <b>Roasted Pumpkin, Red Onion &amp; Feta Bruschetta (D,V,VE)</b><br>Toasted Pine Nuts, Sage Crisps          | <b>7.50</b>  |
| <b>Ham Hock &amp; Parsley Croquette</b><br>Caramelised Apple Sauce, Celeriac Remoulade                      | <b>8.00</b>  |
| <b>Smoked Mackerel Pate</b><br>Pickled & Charred Cucumber, Horseradish Cream, Dill Emulsion, Crostini       | <b>8.50</b>  |
| <b>Peppered Baked Goat's Cheese (G, V)</b><br>Beetroot Carpaccio, Herb Crouton, Apple Dressing              | <b>8.50</b>  |
| <b>Pork Scotch Egg (D)</b><br>Piccalilli Puree, Julienne Carrots & Red Cabbage, Herb Oil                    | <b>9.00</b>  |
| <b>Pan Fried Crab &amp; Cod Cakes</b><br>Braised Peas, Spring Onion, Baby Gem & Asian Sweet Chilli Dressing | <b>9.00</b>  |
| <b>Warm Smoked Duck Breast (G,D)</b><br>Honey Roasted Figs, Sticky Fig Compote, Hazelnut Dressing           | <b>9.50</b>  |
| <b>Pan Fried Scallops</b><br>Grilled Black Pudding, Cauliflower Puree, Curry Oil                            | <b>12.00</b> |

*A 10% discretionary service charge will be added to all bills.*

*G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan*

*All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.*

*Please ask a member of the team if you wish to amend any item of a dish.*

## House Special

### LKB Dry Aged Welsh Chateaubriand (Share Between Two)

Served with Grilled Plum Tomatoes, Portobello Mushrooms, Thick Cut Chips,  
Onion Rings, Peppercorn Sauce & Bearnaise Sauce

80.00

## LKB Favourites

|  |       |
|--|-------|
| <b>Roasted Pumpkin &amp; Sage Risotto (G,V) - Vegan Option Available</b><br>Parmesan Shards, Crispy Sage | 15.00 |
| <b>Sweet Potato, Chickpea &amp; Spinach Dahl (G,D,V,VE)</b><br>Basmati Rice, Mango Chutney, Poppadom's   | 15.00 |
| <b>Wild Mushroom Ravioli (V)</b><br>Tarragon Sauce, Parmesan   | 15.50 |
| <b>LKB Fish &amp; Chips</b><br>Haddock Fillet, Crushed Peas, Skinny Chips, Chunky Tartare Sauce, Lemon   | 16.00 |
| <b>Cod, Smoked Haddock, Salmon &amp; Prawn Fish Pie</b><br>Dill Mash, Braised Fennel & Sauteed Kale      | 18.00 |

## Steaks

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|--|-------|
| <b>8oz Dry Aged Rosedew Farm Sirloin Steak (G)</b>                     | 24.00 |
| Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips              |       |
| <b>8oz Dry Aged Rosedew Farm Fillet Steak</b>                          | 32.00 |
| Grilled Plum Tomato, Portobello Mushroom, Onion Rings, Thick Cut Chips |       |
| <i>Choice of Sauce - Peppercorn, Bearnaise, Garlic Butter</i>          |       |

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## Main Course

|   |              |
|---|--------------|
| <b>Chicory Tarte Tatin (V) - Vegan Option Available</b><br>Grilled Goat's Cheese, Wild Rocket, Aged Balsamic            | <b>15.50</b> |
| <b>Chicken Breast, Smoked Bacon, Perl Wen &amp; Leek Ballotine (G)</b><br>Mash Potatoes, Sauted Spinach, Thyme Jus      | <b>17.50</b> |
| <b>Fragrant Steamed Mussels</b><br>Chilli, Coriander & Coconut Milk, Boa Bun  | <b>18.00</b> |
| <b>Herb Crusted Baked Cornish Cod Loin</b><br>Gratin Potato, Braised Fennel, Globe Artichoke & Kale, Lemon Dressing Oil | <b>19.00</b> |
| <b>Welsh Pork Belly (G)</b><br>Colcannon Mash, Braised Red Cabbage, Crackling, Cider Jus                                | <b>20.00</b> |
| <b>Pan Fried Seabass (G)</b><br>Cannellini Bean, Roasted Tomato & Garlic Cassoulet, Basil Oil                           | <b>22.00</b> |
| <b>Fillet of Welsh Beef &amp; Wild Mushroom Stroganoff (G)</b><br>Braised Garlic & Parsley Rice                         | <b>22.00</b> |
| <b>Roasted Duck Breast (G)</b><br>Sweet Potato Mash, Pak Choi, Asian Chilli Jus   | <b>23.50</b> |
| <b>Welsh Lamb Rump &amp; Potato Waffle (G)</b><br>Roasted Pumkin & Swede Hash, Rosemary Jus                             | <b>24.00</b> |

## Side Orders

|  |             |  |             |
|--|-------------|--|-------------|
| <b>Skinny/Thick Chips (G,D,V,VE)</b>             | <b>4.00</b> | <b>Sauteed Leeks &amp; Peas (G,D,V,VE)</b>   | <b>4.00</b> |
| <b>Beetroot &amp; Red Onion Salad (G,D,V,VE)</b> | <b>4.00</b> | <b>Kale &amp; Toasted Almonds (G,D,V,VE)</b> | <b>4.50</b> |
| <b>Sweet Potato Fries (G,D,V,VE)</b>             | <b>4.50</b> | <b>Roasted Pumkin &amp; Swede Hash (G,V)</b> | <b>5.00</b> |

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