



Wales vs New Zealand
Saturday 22nd November 2025

Starter

Butternut Squash, Sweet Chilli & Coriander Soup

Pork & Black Pudding Scotch Egg
Celeriac Remoulade, Herb Oil

Thai Cod & Prawn Fishcake
Charred Lime, Asian Sweet Chilli, Seasonal Leaves

Main Course

Slow Braised Lamb Shank (G)
Bubble & Squeak, Roasted Root Vegetables, Rosemary Jus

Pan Roasted Seabass Fillets (G)
Gratin Potato, Winter Greens, Sauce Vierge

Beetroot Wellington (D, V, VE)
Fondant Potato, Braised Red Cabbage, Sage Nage

To Finish

Crème Brulee (G, V)
Buttery Shortbreads

Honeycomb Cheesecake (V)
Chantilly Cream, Chocolate Coulis

Selection of Welsh and Continental Cheeses
Orchard Fruit Chutney, Grapes, Crackers

£69.00

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request