

A La Carte Menu

Nibbles

Artisan Bread, Salted Butter	4.50
Chilli & Garlic Marinated Olives	5.50
Crisp Flatbreads & Red Pepper Hummus	5.50

Starters

Warm Caerphilly Cheese & Leek Tart	9.50
Crispy Chives & Leeks, Radicchio Salad, Chive Oil	
Grilled Asparagus & Charred Leek Bruschetta	9.50
Romesco Sauce, Toasted Hazelnuts, Char-Grilled Artisan Bread, Baby Herb Salad	
LKB Soup of the Day	8.00
Artisan Bread, Salted Butter	
Smoked Haddock Fishcakes	9.50
Pickled Cucumber Ribbons, Sweet Chilli Relish	
Pan Seared Scallops	14.50
Crisp Chorizo, Laverbread & Oat Cakes, Cracked Pepper Beurre Blanc	
Salt Baked Beetroot & Goats' Cheese Salad	9.50
Orange, Pomegranate Seeds, Seasonal Leaves, Pomegranate Vinaigrette	
Chicken & Apricot Terrine	9.50
Orchard Fruit Chutney, Micro Herbs, Parsley Oil, Crostini	
Pork Scotch Egg	10.00
Bacon Jam, Pea Puree, Herb Oil	

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

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Main Courses

Wild Mushroom Ravioli	18.50
Mushroom & Tarragon Fricassee, Parmesan Crisps, Truffle Oil	
Char Sui Tempeh	18.50
Grilled Pak Choi, Toasted Sesame, Garlic & Chilli Vegetable Stir-Fry, Fried Bean Sprouts	
Maple Glazed Confit Duck Leg	19.50
Charred Gem, Pea, Leek & Smoked Bacon Potato Hash, Maple Butter Sauce	
Lemon And Thyme Roasted Chicken Breast	20.00
Porcini Cream Jus, Charred Tender Stem Broccoli, Spring Onion Mashed Potato	
Slow Roasted Pork Belly	22.50
Sage & Onion Stuffing, Braised Fennel, Spring Cabbage, Gratin Potato, Crackling Tuille	
Braised Beef Brisket	24.50
Cavolo Nero, Gratin Potato, Pomegranate Molasses Jus	
Pan Fried Sea Bream	21.50
Charred Shallot, Green Beans, Samphire, Chive Mashed Potatoes, Beurre Blanc	
Welsh Beef from Rosedew Farms, Llantwit Major	
8oz Sirloin Steak	28.00
10oz Ribeye Steak	32.00
Grilled Mushroom, Roasted Tomatoes, Thick Cut Chips, Watercress Choice of Red Wine Jus, Peppercorn Sauce or Bearnaise Sauce	

Sides

Thick Cut Chips	4.50
Creamy Mashed Potato	4.50
Grilled Tender Stem Broccoli	6.00
Mixed Leaf Salad, Lemon Dressing	5.50
Tomato & Red Onion Salad, Wild Rocket, Balsamic	6.00

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