



# SIX NATIONS PRE-MATCH BRUNCH



15<sup>th</sup> February  
**Wales V France**



Brunch Main & Dessert **£40pp**

## BRUNCH MAINS

### **GRAZE BREKKIE**

grilled back bacon, Cumberland sausages, hash brown, plum tomato, field mushroom, baked beans, lightly poached free-range egg

### **TEMPEH & CHICKPEA SHAKSHUKA (V)**

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

### **AGED BEEF & BRISKET BURGER**

brioche style bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam, skinny fries

(add Welsh rarebit or grilled bacon £2)

### **PLANT BASED BURGER (V)**

vegan cheddar, brioche style bun, truffle mayo, gherkin, beef tomato, shredded baby gem, skinny fries

### **WELSH RAREBIT ON TOAST**

toasted Alex Gooch artisan sourdough bread, grilled back bacon, lightly poached free-range egg

### **225G 28 DAY AGED VALE OF GLAMORGAN SIRLOIN STEAK**

roasted cherry vine tomatoes, confit field mushroom, watercress, skinny fries, peppercorn sauce (**£10 sup.**)

## WHY NOT ADD?

### **VEGAN GRAZE BOARD (V) - £23.5**

Alex Gooch artisan sourdough bread, marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers, artichokes, hummus, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

### **CURED MEATS GRAZE BOARD - £25.5**

Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

### **CHEESE GRAZE BOARD (VE) - £25.5**

Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

## DESSERTS

### **CRÈME BRÛLÉE (VE)**

mini Welsh cakes

### **WELSH & FRENCH CHEESE BOARD (ve)**



# SIX NATIONS PRE-MATCH BRUNCH



21<sup>st</sup> February  
**Wales V Scotland**



Brunch Main & Dessert **£40pp**

## BRUNCH MAINS

### **GRAZE BREKKIE**

grilled back bacon, Cumberland sausages, hash brown, plum tomato, field mushroom, baked beans, lightly poached free-range egg

### **TEMPEH & CHICKPEA SHAKSHUKA (V)**

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

### **AGED BEEF & BRISKET BURGER**

brioche style bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam, skinny fries

(add Welsh rarebit or grilled bacon £2)

### **PLANT BASED BURGER (V)**

vegan cheddar, brioche style bun, truffle mayo, gherkin, beef tomato, shredded baby gem, skinny fries

### **WELSH RAREBIT ON TOAST**

toasted Alex Gooch artisan sourdough bread, grilled back bacon, lightly poached free-range egg

### **225G 28 DAY AGED VALE OF GLAMORGAN SIRLOIN STEAK**

roasted cherry vine tomatoes, confit field mushroom, watercress, skinny fries, peppercorn sauce (**£10 sup.**)

## WHY NOT ADD?

### **VEGAN GRAZE BOARD (V) - £23.5**

Alex Gooch artisan sourdough bread, marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers, artichokes, hummus, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

### **CURED MEATS GRAZE BOARD - £25.5**

Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

### **CHEESE GRAZE BOARD (VE) - £25.5**

Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

## DESSERTS

### **CRANACHAN**

Raspberries, whisky cream, toasted oatmeal, shortbread, honey

### **WELSH & SCOTTISH CHEESE BOARD (ve)**

# SIX NATIONS PRE-MATCH BRUNCH



14<sup>th</sup> March  
**Wales V Italy**



Brunch Main & Dessert **£40pp**

## BRUNCH MAINS

### **GRAZE BREKKIE**

grilled back bacon, Cumberland sausages, hash brown, plum tomato, field mushroom, baked beans, lightly poached free-range egg

### **TEMPEH & CHICKPEA SHAKSHUKA (V)**

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

### **AGED BEEF & BRISKET BURGER**

brioche style bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam, skinny fries  
(add Welsh rarebit or grilled bacon £2)

### **PLANT BASED BURGER (V)**

vegan cheddar, brioche style bun, truffle mayo, gherkin, beef tomato, shredded baby gem, skinny fries

### **WELSH RAREBIT ON TOAST**

toasted Alex Gooch artisan sourdough bread, grilled back bacon, lightly poached free-range egg

### **225G 28 DAY AGED VALE OF GLAMORGAN SIRLOIN STEAK**

roasted cherry vine tomatoes, confit field mushroom, watercress, skinny fries, peppercorn sauce (**£10 sup.**)

## WHY NOT ADD?

### **VEGAN GRAZE BOARD (V) - £23.5**

Alex Gooch artisan sourdough bread, marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers, artichokes, hummus, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

### **CURED MEATS GRAZE BOARD - £25.5**

Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

### **CHEESE GRAZE BOARD (VE) - £25.5**

Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

## DESSERTS

### **TIRAMISU**

lemon mascarpone

### **WELSH & ITALIAN CHEESE BOARD (ve)**



# WALES V FRANCE EVENING MENU



15<sup>th</sup> February

**2 courses £52.5 | 3 courses £62.5**

**To Nibble:** Marinated Gordal & Kalamata olives, Alex Gooch artisan sourdough bread, salted butter

## STARTERS

### LEEK & POTATO SOUP (VE)

Welsh rarebit on toasted Alex Gooch sourdough bread

### SEVERN & WYE SMOKED SALMON

traditional garnish

### HAM HOCK TERRINE

piccalilli sauce

## MAINS

### 225G 28 DAY AGED VALE OF GLAMORGAN SIRLOIN STEAK

roasted cherry vine tomatoes, confit field mushroom, watercress, skinny fries, peppercorn sauce

### BEER TEMPURA BATTERED COD

smoked mushy peas, thick cut chips, burnt lemon, tartare sauce

### TEMPEH & CHICKPEA SHAKSHUKA (V)

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

**all served with seasonal vegetables**

## DESSERTS

### WARM STICKY TOFFEE PUDDING (ve)

toffee sauce, clotted cream ice cream

### DARK CHOCOLATE BROWNIE (ve)

mint choc chip ice cream

### WELSH & FRENCH CHEESE BOARD (ve)

(v) Vegan | (ve) Vegetarian

It is illegal to sell alcohol to anyone under 18 in accordance with the Weights & Measures Act 1985. VAT included in prices. A discretionary 10% service charge will be added to your bill. Please inform your server of dietary requirements or allergies.



# WALES V SCOTLAND EVENING MENU



21<sup>st</sup> February

**2 courses £52.5 | 3 courses £62.5**

**To Nibble:** Marinated Gordal & Kalamata olives, Alex Gooch artisan sourdough bread, salted butter

## STARTERS

### LEEK & POTATO SOUP (VE)

Welsh rarebit on toasted Alex Gooch sourdough bread

### SEVERN & WYE SMOKED SALMON

traditional garnish

### HAM HOCK TERRINE

piccalilli sauce

## MAINS

### 225G 28 DAY AGED VALE OF GLAMORGAN SIRLOIN STEAK

roasted cherry vine tomatoes, confit field mushroom, watercress, skinny fries, peppercorn sauce

### BEER TEMPURA BATTERED COD

smoked mushy peas, thick cut chips, burnt lemon, tartare sauce

### TEMPEH & CHICKPEA SHAKSHUKA (V)

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

**all served with seasonal vegetables**

## DESSERTS

### WARM STICKY TOFFEE PUDDING (ve)

toffee sauce, clotted cream ice cream

### DARK CHOCOLATE BROWNIE (ve)

mint choc chip ice cream

### WELSH & SCOTTISH CHEESE BOARD (ve)

(v) Vegan | (ve) Vegetarian

It is illegal to sell alcohol to anyone under 18 in accordance with the Weights & Measures Act 1985. VAT included in prices. A discretionary 10% service charge will be added to your bill. Please inform your server of dietary requirements or allergies.



# WALES V ITALY EVENING MENU



14<sup>th</sup> March

**2 courses £52.5 | 3 courses £62.5**

**To Nibble:** Marinated Gordal & Kalamata olives, Alex Gooch artisan sourdough bread, salted butter

## STARTERS

### LEEK & POTATO SOUP (VE)

Welsh rarebit on toasted Alex Gooch sourdough bread

### SEVERN & WYE SMOKED SALMON

traditional garnish

### HAM HOCK TERRINE

piccalilli sauce

## MAINS

### 225G 28 DAY AGED VALE OF GLAMORGAN SIRLOIN STEAK

roasted cherry vine tomatoes, confit field mushroom, watercress, skinny fries, peppercorn sauce

### BEER TEMPURA BATTERED COD

smoked mushy peas, thick cut chips, burnt lemon, tartare sauce

### TEMPEH & CHICKPEA SHAKSHUKA (V)

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

**all served with seasonal vegetables**

## DESSERTS

### WARM STICKY TOFFEE PUDDING (ve)

toffee sauce, clotted cream ice cream

### DARK CHOCOLATE BROWNIE (ve)

mint choc chip ice cream

### WELSH & ITALIAN CHEESE BOARD (ve)

(v) Vegan | (ve) Vegetarian

It is illegal to sell alcohol to anyone under 18 in accordance with the Weights & Measures Act 1985. VAT included in prices. A discretionary 10% service charge will be added to your bill. Please inform your server of dietary requirements or allergies.