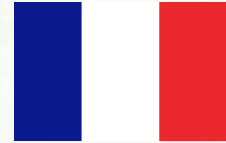


SIX NATIONS PRE-MATCH BRUNCH



15th 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)

(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.

SIX NATIONS PRE-MATCH BRUNCH



21st 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)

(v) Vegan | (ve) Vegetarian

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SIX NATIONS PRE-MATCH BRUNCH



14th 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)

(v) Vegan | (ve) Vegetarian

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WALES V FRANCE EVENING MENU



15th 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

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with the Weights & Measures Act 1985. VAT included in prices.
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WALES V SCOTLAND EVENING MENU



21st 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

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with the Weights & Measures Act 1985. VAT included in prices.
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WALES V ITALY EVENING MENU



14th 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

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with the Weights & Measures Act 1985. VAT included in prices.
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