

# Pre Match

Prepare for an afternoon of great sport with a 3 course dinner and nibbles.

Available Friday 23<sup>rd</sup> May 2025  
12 - 3pm

£45pp

## Nibbles

Marinated Gordal and Kalamata Olives &  
Alex Gooch Artisan Sourdough Bread, Welsh Salted Butter (ve)



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## Starters

### Leek & Potato Soup (ve)

Welsh rarebit on toast

### Severn & Wye Smoked Salmon

traditional garnish

### Ham Hock Terrine

piccalilli sauce



# Mains

## **Cod & Thick Cut Chips**

Welsh IPA tempura batter, smoked mushy peas, fresh tartare sauce, burnt lemon

## **225g Welsh Rump Steak**

grilled tomato, confit field mushroom & watercress, chunky chips, peppercorn sauce

## **225g Sirloin Steak - £10 supp.**

grilled tomato, confit field mushroom & watercress, chunky chips, peppercorn sauce

## **Tempeh & Chickpea Shakshuka (v)**

roasted cherry tomatoes, smoked paprika, khobez

all served with seasonal green vegetables



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# Desserts

## **Crème Brulee (ve)**

mini Welsh cakes

## **Warm Sticky Toffee Pudding (ve)**

toffee sauce, Calabrisella Artisan clotted cream

Gelato

## **Welsh Cheese Board (ve) - £2.5 supp.**



V - Vegan | VE - Vegetarian

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

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

# Post Match

Re-fuel after a tense match with 3 course dining and nibbles at Graze.

Available Friday 23<sup>rd</sup> May 2025  
3 - 6pm

£55pp

## Nibbles

Marinated Gordal and Kalamata Olives &  
Alex Gooch Artisan Sourdough Bread, Welsh Salted Butter (ve)



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## Starters

### Leek & Potato Soup (ve)

Welsh rarebit on toast

### Severn & Wye Smoked Salmon

traditional garnish

### Ham Hock Terrine

piccalilli sauce



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