

The Terrace Restaurant

M E N U

Guests on inclusive dinner packages have the following allowances.

£29 per person (Promotional Offers) | **£36 per person**

Local Produce

We work with a network of regional producers, and we will always prioritise the use of quality, local, seasonal ingredients when creating our menus.

Dietary Requirements & Allergens

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

**Steaks weights are uncooked weights.*

(V) Vegetarian

(GF) Gluten-Free (DF) Dairy Free

(VE) Vegan

To Start

Chef's Seasonal Soup of The Day *(DF, GF, VE)* **£7**

Wye Valley Charred Asparagus, Aubergine & Coriander Hummus, Panko Crispy Egg, Burnt Garlic, Basil Oil, Sorrel *(GF, DF, V, VE available)* **£8**

Pair with the Box of Budgies Marlborough Sauvignon Blanc from New Zealand £9.70 175ml

Braised Heritage Beetroot, Pant-Ys-Gawn Goat's Curd, Beetroot Purée, Ginger Crumb, Basil Syrup, Sorrel *(V)*
£9

Pair with the Pocketwatch Shiraz from the Central Ranges in Australia £7.80 175ml

Cured, Torched Mackerel, Môn Crab Arancini, Dill Emulsion, Pickled Fennel, Asparagus Purée *(GF, DF)* **£11**

Pair with the Cloud Island Cape Series Sauvignon Blanc from South Africa £7.50 175ml

Pan-Seared Môn Scallops, Spiced Cauliflower, Hand-Rolled Onion Bhaji, Samphire, Beurre Noisette Crumb
(GF) **£15**

Pair with the Nature de Roubie Picpoul de Pinet from Southern France £37 Btl

Pepper-Crusted Welsh Beef Carpaccio, Horseradish Cream, Wild Rocket, Gorwydd Cheese & Caper Dressing
(GF) **£13**

Pair with the Pocketwatch Shiraz from the Central Ranges in Australia £7.80 175ml

Compressed Pembrokeshire Pigs Cheek Terrine, Burnt Apple Purée, Home Made Mustard, Pickled Pearl Onion, Pork Popcorn *(GF, DF)* **£7**

Pair with the Ponte Pinot Grigio from Veneto Italy £7.45 175ml

To Follow

Black Dragon Cider Poached Hake, Dill Velouté, Menai Mussels, Charred Leek, Wild Garlic Gnocchi, Crispy Capers (GF) £32

Pair with the Nature de Roubie Picpoul de Pinet - £37.50 Btl

Pan-Seared Skate Wing, Caper Beurre Noisette, Lemon, Clams, Salt-Baked Celeriac, Samphire, Dill Oil £28

Pair with the Medievo Barrel Fermented Rioja Blanco £32.75 Btl

Pan-Seared, Corn-Fed Chicken Ballotine, Spinach, Celeriac Fondant, Charred Corn, Tarragon Corn Purée, Mushroom Jus (GF, DF) £22

Pair with the Las Ondas Reserva Chardonnay £26 Btl

Pork Cheek & Crispy Gander Belly Pork, Dauphinoise Potato, Poached Rhubarb, Torched Apple, Black Dragon Cider & Apple Blossom Jus (GF, DF) £27

Pair with the Franschoek Cellar "La Cotte Mill" Chenin Blanc £28 Btl

Pan-Seared Duck Breast, Buttered Salsify, Confit Leg Pithivier, Smoked Carrot Purée, Cavolo Nero, Port Jus (GF) £30

Pair with the Medievo Rioja Reserva £36 Btl

Slow-Braised Welsh Beef Short Rib, Creamed Potatoes, Cavolo Nero, Redcurrant Jus, Parsnip Crisp (GF) £24

Pair with the Bougrier Pure Vallee Pinot Noir £33.50 Btl

Blackened *7oz Welsh Fillet Steak, Parsnip Purée, Creamed Kale & Savoy Cabbage, Rocket & Parmesan Salad, Bone Marrow Jus, Parsnip Crisp (GF) £36

Pair with the Vinas de Mendoza Malbec £35 Btl

Charred Aubergine, Savoy Cabbage & Sweet Shallot Parcel, Smoked Carrot Purée, Roasted Pine Nuts, Earl Grey Emulsion (GF, DF, VE) £22

Pair with the Chanrose Cotes du Provence Rose £45.50 Btl

Sides

Hand Cut Triple Cooked Chips (GF, DF, VE) £5

Rustic Fries with Parmesan & Truffle Oil (GF, V) 6.50

Creamed Savoy Cabbage & Cavolo Nero (GF, V) 6.50

Dauphinoise Potato (GF, V) £6.50

Rocket & Parmesan Salad (GF, V) £5

Garlic Buttered Seasonal Greens (V) £4.50

Battered Onion Rings (V) £4.50

Desserts and Cheeses are available on a separate menu priced between £7 - £16

The Tip Jar

A 10% discretionary tip will be added to your bill.

For your peace of mind, every penny goes towards the team who have been looking after you, there is no admin fee or 'big boss' deductions. If you prefer not to tip, just tell us and we'll take it off with no awkwardness.