



MENU

Dave's Kitchen

LUNCH 12-3PM
EVENING 6-9PM
2 COURSE £29.95
3 COURSE £34.95

TO START

Waldorf Salad

Walnuts, Chicory Leaves, Celery, Grapes, House Mayonnaise, fresh Apple *VE, GF, N, VGO, E, MU, C*

Chestnut Mushroom & Celeriac Soup

Winter Truffle Oil, Farmhouse Loaf
VG, CG, GFO

Smoked Mackerel Pate

Tomato & Roasted Red Pepper Chutney, Crispy Bread Wafers
GFO, CG, F, D, MU

Ham Hock Terrine

Piccalilli Puree, Sourdough Croutons, Baby Pickled Vegetables
GFO, CG, SD, MU, C

MAIN COURSE

Pembrokeshire Bronze Turkey Breast

Triple Cooked Roast Potatoes, Pig in blanket, Cranberry Stuffing, Rich Turkey Gravy, Yorkshire *CG, GFO, D, SD*

Ox Cheek Bourguignon

8 hour Braised Welsh Beef Cheeks, smoked Pancetta, baby Onions, Heritage Carrots, Buttery Mash, Red Wine Jus *GF, SD, D, C*

Sea Bream

Grilled Whole, head off, Brown Shrimp Butter Sauce, Parmentier Potatoes, Creamed baby Spinach, Crispy Cabbage *GF, F, D, C, CR*

Dukkha Cauliflower Pave

roasted in middle Eastern Spices and Nuts, Pomegranate, White Bean Puree, Preserved Lemon Oil Dressing, Long stem Broccoli
(Vegan), *GF, N*

ACCOMPANIMENTS FOR THE TABLE

Creamed Sprouts with Braised Leeks *VE, VGO, GF, D*

Roasted Parsnips, Carrots, Celeriac and Turnips (Vegan), *GF*

SOMETHING SWEET TO FINISH

Chef's Boozy Christmas Pudding

Brandy Sauce
CG, SD, D, E

Fruit Salad 2025

Compressed Watermelon, Cherries, Mandarin, Pineapple, Lemon Sorbet (Vegan), *GF*

Chocolate Brownie Trifle

White Chocolate custard, Welsh Cream, indulgent Ganache
CG, D, E, VE

Ferrero Roché Cheesecake

Salted Caramel Ice Cream
CG, VE, D, N

GF-Gluten free CG-Contains Gluten GFO-Gluten free option VE-Vegetarian VG-Vegan VGO-Vegan option CR-Shellfish D-Dairy N-Nuts E-Eggs MU-Mustard C-Celery L-Lupin MO-Molluscs SS-Sesame SD-Sulphur Dioxide F-Fish PN-Peanuts SO-Soya

