

Members' Dining Room

Starters

Soup of the day

£2.37

Miso roasted squash with cashew nut 'feta', sesame tahini purée,
parsnip crisps and sesame dukkah (Ve) (GF)

£3.59

Perl Las cheese panna cotta, with Williams pear,
celery, and rosemary and poppy seed wafer * (V)

£3.59

Pressed chicken and caramelised onion with tarragon and chive jelly,
pickled vegetables and thyme sour dough*

£2.84

Semolina tartelette with wild mushrooms and truffle cream,
smoked pancetta and aged sherry syrup

£3.59

Oak smoked salmon with capers, shallots, horseradish cream
and brown bread and butter*

£3.95

Mains

From the Grill

Chargrilled ribeye steak with thick cut chips, balsamic roasted shallot,
tomato, mushroom and Béarnaise sauce (GF)

£8.04

Sticky braised beef cheek with charred hispi cabbage,
beef fat roasted onion, creamed potato and gremolata (GF)

£8.04

Deep fried haddock with pale ale batter, thick cut chips, mushy peas,
tartar sauce and malt vinegar sea salt

£6.41

Roast lamb loin with smoked carrot purée, baby leek,
and Tunworth cheese croquette potato

£8.04

Pan-fried cod with vadouvan spiced butter, fennel and potato rösti,
samphire and runner beans (GF)

£6.41

Roasted garlic and chive gnocchi with sautéed courgettes,
tomato velouté and white onion emulsion (V)

£6.41

Cauliflower steak 'pakora' with aubergine dhal, shaved pickled cauliflower,
coriander, radish and coconut raita (Ve) (GF)

£6.41

Express Dish (Monday evenings only)
Chicken Madras with coriander rice and poppadum (GF)
£5.67

Roast Beef (Wednesday lunchtimes only)
Roast rump of beef with Yorkshire pudding, chateau potato
and seasonal vegetables*
£5.67

Sides

Vegetables or potatoes of the day
£1.64

Extra sauce
£1.00

Desserts

Rum banana tarte tatin with rum and raisin ice cream (V)
£2.37

Raspberry crème brûlée (GF)
£2.37

New York cheesecake with hazelnut ice cream (V)
£2.37

Homemade Ice Creams and Sorbets (V)
£2.37

Selection of Welsh Cheeses
£3.63

Menu Information

Wherever possible we use British produce. Some of our menu items contain allergens, and we recognise the danger to those with severe allergies and intolerances. Our food handlers receive regular allergen training. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur but we cannot guarantee our dishes to be trace free.

Please discuss allergies with your server. Tips given in cash are shared amongst all front of house staff.

Tips given on credit cards are distributed to permanent front of house staff.

* This dish can be made gluten free. Your server will be happy to advise.

(GF) Gluten Free

(V) Vegetarian

(Ve) Vegan