



y Ffarmers

Pork Belly, Crackling, Black Pudding & Apple Purée £9.95

Salt & Pepper Squid with Lemon Aioli £8.95

Spiced Tofu with Griddled Aubergine, Tomato & Cardamom Passata (v+) £7.95

Beef Brisket Croquettes with Asian Slaw £8.95

Green Olives, Cumin Hummus with Za'atar Flatbread £7.95

Roast Welsh Lamb , Welsh Beef , Welsh Turkey or Welsh Belly Pork

Served with Roast Potatoes, Mashed Potatoes, Seasonal Vegetables,

Yorkshire Pudding & Gravy £15.95

Sweet Potato, Kale & Spinach Terrine, or Mushroom Kyiv with Garlic Bechamel, Served with Roast Potatoes, Mashed Potatoes, Seasonal Vegetables & Gravy (vegan) £15.95

Cauliflower Cheese £3.95

Leek & Blue Cheese Gratin £3.95

Extra Vegetables £3.95

Gooseberry Crème Brûlée with Shortbread £7.95

Summer Berry & White Chocolate Meringue Roulade £7.95

Chocolate Mousse with Chocolate Strawberry & Honeycomb £7.95

Oat Based, Baked Vanilla Cheesecake with Honey & Thyme Drizzle (using local 'Harper & Bee' honey) £7.95

Coconut Truffles, Caramelised Pineapple with Dark Chocolate & Rum Sauce (v+) £7.95

Y Ffarmers Ice Cream/ Sorbet - £2.95 per scoop

Ice Cream - Vanilla, Honeycomb, Summer Berry, Dark Skies Welsh Rum, Penderyn Whisky

Sorbet - Plum, Clementine, Blackcurrant, Raspberry, Strawberry & Rose

Welsh Cheeseboard- 3 Ceredigion Cheeses, Crackers & Chutney £11.95 (+£4.50 Port)

Dessert Wine - Late Harvest Sauvignon Semillon, Toro De Piedra, Chile 14% 50ml £6.95

All our food is completely homemade

Please let us know if you have any food allergies / intolerances with EVERY dish you order

