

Group À La Carte Menu

For parties of 9 or more

lo Nibble	Sides
Newbridge Homemade Bread (V,W,D)£5.25 Salted Welsh butter	Rustic Chips (V)£4.50 Rosemary and garlic salt
Starters	Braised Cabbage (V,S,D)£4.50 Miso butter
Severn & Wye Smoked Salmon (F,E,SD,Mu)£11.00 Gribiche, radish, chive oil	Crispy Roasted Celeriac (V,D,C)£4.50 Goat's cheese
Char Sui Pork Belly (W,S,Se,SD)£8.50 Fermented plum	Chunky Hash Browns (V,D,SD)£4.50 French onion ketchup
Venison Terrine (W,SD,Mu)£8.50 Ale pickled vegetables, shallot relish	Carrot and Pecan Salad ♥ (V,Pn,SD,Mu)£4.50
Blackberry Steeped Melon V (V,SD)£7.50 Pickled blackberry, pumpkin seed brittle	Sauces Peppercorn (D,SD) £3.95
Soup of the Day (V,W,D)£7.50 Freshly baked bread	Confit Garlic (V,D) £3.95 Miso Butter (V,S,D) £3.95
Mains	Cheese & Desserts
Welsh Sirloin Steak 8oz (D,E,SD,Mu)£35.00 Rustic chips, rarebit glazed onion	Snowdonia Black Bomber Cheese (V,W,D,E,SD)£9.00 Black grape, Welsh honey toast
Welsh Lamb Rump (D,SD)£27.00 Smoked carrot, potato terrine, spinach	Sticky Toffee Pudding (V,W,D,E,SD)£7.00 Tipsy dates, clotted cream ice cream
Guinea Fowl Supreme (D,SD)£25.00 Braised cabbage, butternut squash, sage	Strawberry Jam Brulée (V,W,D,E,SD)£7.00 Scone, raisin espuma
Smoked Haddock (F,M,D)£23.00 Cockle chowder, Jerusalem artichoke, chard	Spiced Pear Strudel ▼ (V,W,A)£6.50 Almond custard

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A discretionary 10% service charge will be added to your bill.

Wild mushrooms, rosemary crisp

Marmite Roasted Sprouts ♥ (V,W,B,O,C) £20.00

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Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.