

SUPPER CLUB MEET THE CHEF

£60 per person
£30 children (12 years & under)



*Fresh from his appearance at the Newport Food Festival,
Chef Gareth Jenkins tells his own story of Wales on a plate
and shares how these spectacular dishes are created.*

Arrival Drink & Nibbles

Mulled Welsh Cider

Apple, orange and winter spices

Welsh Rarebit Crumpet

Shallot relish, walnut crumble

(W,D,E,MU,SD)

Starter

A Very Welsh Fish and Chips

Battered cod cheek, Welsh cider
cream, cockles, leek and laverbread,
triple cooked chips

(F,CR,D,SD)

Sharing Platter Main Course

Slow Roasted Welsh Lamb Shoulder with Rosemary Jus

(W,D,E,SD,C)

Served with:

Crispy lamb fat potatoes
Leek and Caerphilly cheese gratin
Honey and thyme roasted root
vegetables
Buttered winter greens

Dessert

Sticky Toffee Bara Brith

Toffee apple sauce, Penderyn
whisky ice cream

(W,D,E,SD)

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

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian