

# THE SOCIAL

DINE • DRINK • RELAX

## TO SHARE

Selection of Local and Homemade Charcuterie, Pickles & Chutneys	15.00
Platter of Black Mountain Smoked & Home-Cured Fish	14.50
Selection of Locally Caught Crustacean & Shellfish	25.00
Smoked, Baked & Puréed Vegetarian Sharing Board	12.50

## STARTERS

Terrine of Wild Rabbit, Piccalilli, Runner Bean & Pickled Mushroom Salad	7.00
Thai Spiced Swansea Cockles & Whelks, Laverbread Pancake	7.50
Wild Mushroom Tart Fine, Shallot Purée, Mushroom Cappuccino	6.50
Roasted Root Vegetable Terrine, Pickled Beetroot, Horseradish Crème Fraîche	6.00
Warm Cured Sewin, Pickled Cucumber, Citrus Dressing, Prawn Scotch Egg	7.50
Braised Ox-Tongue, Fried Caerphilly, Gribiche Sauce	6.75
Home Smoked Pigeon Breast, Celery, Apple & Walnut Salad, Macerated Raisin Purée, Parsnip Crisp	7.50

## MAINS TO SHARE (minimum 2 people)

Grilled Rib of Usk Valley Beef, Double Dragon Ale Sauce	50.00
Whole Roast Free Range Chicken, Thyme & Garlic Cream	37.50
The above served with potato & leek gratin, seasonal vegetables	

## MAINS

Saddle of Welsh Lamb, Shepherd's Pie of Shoulder, Crisp Breast, Garlic & Rosemary	19.00
Moroccan Spiced Monkfish, Courgette, Mint & Chorizo Cous Cous, Candied Lemon	18.00
Braised Haunch of Venison, Celeriac Fondant, Smoked beetroot Purée, Trompettes	17.50
Ewe's Cheese & Roast Squash Pasty, Spiced Marrow, Root Vegetable Crisps	14.50
Wild Mullet, Crushed Jerusalem Artichokes, Orchard Gold Cider & Oregano Steamed Mussels	16.50
Sautéed Herb & Caerphilly Gnocchi, Glazed Parsnip, Sweetcorn Salsa	14.50

## SIDES

Sautéed Mushrooms with Garlic	3.95
Chantenay Carrots	New Potatoes
Seasonal Greens	Yukon Gold Mash
	Hand Cut Chips

## DESSERTS

Iced Blackcurrant Parfait, Blackcurrant Compote, Meringue, Licorice Cream	6.00
Rich Chocolate & Amaretto Mousse, Mint Sorbet	7.50
Berry & Orchard Gold Cider Jelly, Penderyn Ice-Cream, Salt Caramel Sauce	7.50
Chilli & Rum Roasted Pineapple Croustade, Coconut & Lime Sorbet	6.50
Lemongrass Panacotta, Caramelised Ginger, Green Tea Sorbet, Bara Brith	6.50
Hazelnut Soufflé, Biscotti, Red Grape Sorbet (20 minutes)	7.00
Selection of Ice Creams & Sorbets	6.00
Board of Welsh Cheeses	9.50

*If you have any dietary requirements or allergies please speak to a member of our staff.*

*Whilst we will do all we can to accommodate food intolerances and allergies, we can't guarantee that dishes will be completely allergen free.*