

R.P. CULLEY & CO.

EST. 1886

Starters



Chef's soup of the day with warm bread

six pounds

Seared scallops, curried parsnip purée, pomegranate, coriander & cress

nine pounds & fifty pence

Steamed Menai mussels, chilli, coconut & coriander cream
with baked warm rye bread

eight pounds & fifty pence

Prawn, crab & chilli cocktail, granary bread & lemon

eight pounds

Ham hock, pistachio & scallion terrine with piccalilli & rye crisps

seven pounds

Homemade Scotch egg, Carmarthen ham crisps & house brown sauce

six pounds & fifty pence

PPant-Ysgawen goats cheese bruschetta, beets, micro rocket & balsamic

six pounds & fifty pence



Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens.
If you require more information about dishes and the ingredients we use please ask your server.



Main Course



Baked salmon wrapped in Serrano ham with dauphinoise potatoes
& chardonnay velouté
seventeen pounds

Braised Welsh lamb shank, creamy leek mash, grain mustard & merlot
twenty one pounds & fifty pence

British turkey escallop, chestnut & herb stuffing wrapped in smoked bacon served
with duck fat fondant potatoes, pigs in blankets, cranberry & orange sauce with gravy
seventeen pounds & fifty pence

227g Welsh rib-eye steak, confit field mushroom, plum tomato,
triple cooked chips, roast onion & garlic purée
twenty five pounds & fifty pence

Fig & onion tarte Tatin, marinated feta, smoked almond & red pepper pesto
seventeen pounds & fifty pence

Wild mushroom, butternut squash & truffle risotto
with lemon & thyme pangritata
twenty five pounds & fifty pence

Sides



Chilli & garlic broccoli
Garlic creamed spinach
Brussel sprouts & bacon
Honey roast carrots & parsnips
Triple cooked chips
Creamy mash potato

three pounds & fifty pence each

Sauces



Pink Peppercorn
Béarnaise
Garlic butter
Creamy mushroom

one pound & ninety five pence



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Desserts



Local ice creams & sorbets with homemade brandy snaps
four pounds & seventy five pence

Traditional Christmas pudding, dark rum sauce & ginger bread ice cream
six pounds & fifty pence

Chocolate & Seville orange cheesecake with mulled orange compote
six pounds & fifty pence

Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream
six pounds & fifty pence

Local cheese



Pant-Ysgawn, Perl wen, Caerphilly, Perl las
Selected cheeses are presented with celery, grapes, house chutney & cheese biscuits
eight pounds & fifty pence



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