

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 Welsh mussels, chilli, coconut & coriander cream
with warm bread

eight pounds & fifty pence

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

seven pounds

Homemade Scotch egg, crispy bacon & house brown sauce

six pounds & fifty pence

Smashed avocado, heritage tomato & chili bruschetta
with red chili oil and a poached hens egg

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



Seared salmon, cannellini beans, chorizo, seasonal greens
& cockle cream sauce

seventeen pounds

Welsh lamb rump, confit lamb bon bon, wild mushroom,
kale & butternut squash, celeriac puree, port sauce

twenty four pounds & fifty pence

Roast chicken breast tarragon mash, wild mushroom,
pancetta & brandy sauce

seventeen pounds & fifty pence

227g Welsh rib-eye steak, confit field mushroom, plum tomato,
triple cooked chips with charred braised onion

twenty seven pounds & fifty pence

Roasted red onion & fig tarte tatin, roasted beets, goats' curds,
smoked almond & red pepper pesto

sixteen pounds

Jerusalem artichoke & butternut squash risotto, artichoke crisps

twelve pounds

Battered cod, mushy peas, homemade tartare & skinny chips

eleven pounds & fifty pence

Sides



Chilli & garlic broccoli
Garlic creamed spinach
Cream of cabbage and bacon
Triple cooked chips
Creamy mash potato

three pounds & fifty pence each

Sauces



Pink Peppercorn Sauce
Béarnaise Sauce
Garlic butter
Creamy mushroom

one pound & ninety five pence each



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Desserts



Rhubarb & custard crème brulee, ginger bread

six pounds & fifty pence

Welsh ice creams & sorbets with home-made biscuit

four pounds & seventy five pence

Bara brith, brioche bread & butter pudding, warm custard,
rum soaked sultanas

six pounds & fifty pence

White chocolate and clotted cream crème brulee, hazelnut
chocolate mousse, mini chocolate doughnut, chocolate orange roulade

six pounds & fifty pence

Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream

six pounds & fifty pence

Local cheese



Pant-Ysgawn, Perl wen, Perl las, Black Bomber

Selected cheeses are presented with celery, grapes, house chutney & cheese biscuits

eight pounds & fifty pence



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