



Festive Menu 2025

2 courses £25

3 courses £30

TO START

Chefs Smoked Salmon & Soft Cheese Pâté
pickled cucumber, lemon and capers, crostini thins

Slow Cooked Rillettes of Pork
wrapped in parma ham, on puy lentil & vegetable
casserole, veg crisps

(vegan) Sweet Potato Falafel
lime & chilli pickle, mixed leaves, mini flatbread

Breaded Duck & Hoisin Bon Bons
dipping sauce

Carrot & Coriander Soup
mini loaf

MAIN COURSE

Hand Reared O.E. Metcalfe Turkey
traditional trimmings

Chef's Game Pie,
crispy onion & herb mash, roasted vegetables, red wine jus

Lightly Smoked Fillet of Haddock
bubble & squeak potato cake, poached hens egg, Welsh rarebit glaze

Chicken Coq au Vin
parmentier potatoes, braised red cabbage

(vegan) Roast Vegetable & Nut Roast
baby potatoes, chestnut & cranberries

DESSERT

Royal Oak Christmas Pudding
brandy cream sauce

(vegan) Vanilla Poached Pear
oat & honey crumb, salted caramel ice cream

Bara Brith & Butter Terrine
orange marmalade curd, Welsh cake ice cream

Rich Chocolate, Sultana, Pistachio & Amaretti Terrine,
fruit sorbet

Duo of Hot & Cold Welsh Cheese,
crackers, fruit loaf & chutney

FOOD ALLERGIES & INTOLERANCES. BEFORE ORDERING DRINKS OR FOOD, PLEASE SPEAK WITH A MEMBER OF OUR STAFF ABOUT YOUR REQUIREMENTS. ALL DISHES ARE PREPARED IN AREAS WHERE ALLERGENS ARE PRESENT. THEREFORE, THERE IS A RISK THAT INGREDIENTS USED IN YOUR MEAL MAY HAVE ACCIDENTALLY COME INTO CONTACT WITH AN UNDECLARED ALLERGEN, LEADING TO CROSS CONTAMINATION. COOKING EQUIPMENT (E.G. FRYERS, GRILLS ETC) AND FOOD PREPARATION AREAS MAY BE SHARED AND FRIED ITEMS CONTAINING DIFFERENT ALLERGENS MAY COOKED IN THE SAME FRYING OIL.





Bwydden Dolig 2025

2 cwrs £25

3 cwrs £30

I DDECHRAU

Eog Mwg a Pâté Caws Meddal y Cogydd
ciwcymbr wedi'i biclo, lemon a chaprau, crostini tenau

Rillette Porc wedi'i Goginio'n Araf,
wedi'i lapio mewn ham Parma a'i osod ar gaserol corbys
Puy a llysiau, creision llysiau

Ffalaffel Tatws Melys (figan),
picl leim a tsili, dail cymysg, bara fflat bach

Hwyaden wedi'i Briwsioni a Bon Bons Hoisin
saws dipio

Cawl Moron a Choriander
torth fach

PRIF GWRS

Twrci O.E. Metcalfe wedi'i fagu â llaw,
trimins traddodiadol

Pastai Helgig y Cogydd
stwnsh nionod crensiog a pherlysiau, llysiau wedi'u rhostio, jus gwin coch

Ffiled Hadog wedi'i Mygu'n Ysgafn
, cacen datws a bresych, wy iâr wedi'i botsio, Sglein Caws pob Cymreig

Cyw Iâr Coq au Vin
tatws parmentier, bresych coch wedi'u brwysio

(figan) Rhost Llysiau Rhost a Chnau
tatws bach, cnau castanwydd a llugaeron

PWDIN

Pwdin Nadolig y Royal Oak
saws hufen brandi

(figan) Gellygen wedi'i photsio â fanila
ceirch a mêl briwsion, hufen iâ caramel hallt

Bara Brith & Butter Terrine
orange marmalade curd, Welsh cake ice cream

Terîn Siocled Coeth, Syltana, Cnau Pistasio ac Amaretti,
sorbet ffrwythau

Deuawd o Gaws Cymreig Poeth ac Oer, cracers,
torth ffrwythau a siytni

FOOD ALLERGIES & INTOLERANCES. BEFORE ORDERING DRINKS OR FOOD, PLEASE SPEAK WITH A MEMBER OF OUR STAFF ABOUT YOUR REQUIREMENTS. ALL DISHES ARE PREPARED IN AREAS WHERE ALLERGENS ARE PRESENT. THEREFORE, THERE IS A RISK THAT INGREDIENTS USED IN YOUR MEAL MAY HAVE ACCIDENTALLY COME INTO CONTACT WITH AN UNDECLARED ALLERGEN, LEADING TO CROSS CONTAMINATION. COOKING EQUIPMENT (E.G. FRYERS, GRILLS ETC) AND FOOD PREPARATION AREAS MAY BE SHARED AND FRIED ITEMS CONTAINING DIFFERENT ALLERGENS MAY COOKED IN THE SAME FRYING OIL.

