

THE POSTMASTER SUITE

WALES V ENGLAND 15TH MARCH 2025



FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Raglan Ham Hock Ballotine Peas and mint, burnt apple purée, mini Scotch egg, watercress (E.W.SD.S)

Main

Fillet of British Beef
Squash purée, roasted garlic fondant potato, roasted
vegetable tian, Port wine jus
(D,SD,C)

Dessert

Dark Chocolate and Hazelnut Sphere
Hazelnut mousse with caramel and praline soft centre,
vanilla cheesecake, shortbread
(V,D,H,W,S,E)

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 arean 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