

Starters

Smoked Blaenafon Cheddar Velouté

Spelt, Black Garlic

Pea Ravioli

Parmesan, Serrano Ham, Sage

Isle of White Tomato

Olive Oil, Basil, Avocado

Chalk Stream Trout

Kohlrabi, Grapefruit

Mains

St Brides Duck

Beetroot, Burnt Orange, Honey

45 Day Aged Sirloin of Welsh Beef

Garlic, Beef Fat Jus (Supplement £10)

Poached Cod

Tandoori Spices, Heritage Carrot, Lime

Roast Hispi Cabbage

Puffed Grains, Courgette

All Mains are served with Roast Potatoes,
Yorkshire Pudding & Seasonal Vegetables.

Extra Sides: Cauliflower Cheese £7

Desserts

Crêpe Suzette

Dark Chocolate Sorbet (Grand Marnier, Supplement £5)

Baked Vanilla Cheesecake

Raspberry, Fingerlime, Apple Marigold

Blackcurrant Soufflé

Lemon, Anise Hyssop

Selection of 5 Artisan British Cheeses from the Trolley

Served with Home Made Biscuits and Chutney (Supplement £8)

Tea and Coffee Served with Petit Fours £7.95

Cappuccino

Latte

Flat White

Americano

Espresso (single or double)

Macchiato

Selection of Teas

Various after dinner drinks available, please ask the team for our drinks menu.