

Dinner Menu

Three courses £56.00 per person

Starters

Wood Pigeon

beetroot, black garlic, walnut

Heritage Tomato

whipped ricotta, basil, pine nut

Cornish Mackerel

pickled cucumber, horseradish, fennel

Chicken Liver Parfait

rhubarb, crispy chicken skin, brioche

Hafod Cheddar Tart

confit onion, chive

Cod Loin

peanut satay, pak choi, coconut foam

Let us know any dietary requirements you may have

Not all ingredients are listed here

Thank you for your continued support

Mains

Pork Fillet

sweet potato, carrot and anise purée, summer cabbage

Newlyn Hake

haricot beans, cauliflower, brown shrimp, grenobloise

Courgette and Basil Risotto

roast courgette, broad beans, basil oil

Roast Chicken

pea purée, wild garlic emulsion, chicken sauce

Welsh Lamb

ratatouille, potato and lamb terrine, lamb sauce

Stonebass

butter beans, chorizo, red pepper, confit tomato

Desserts

Milk Chocolate Cheesecake

compressed pineapple, passionfruit, mango

Lemon Posset

Baked white chocolate, peach sorbet, fennel pollen

Vanilla Panna Cotta

Strawberry, honeycomb, fig leaf

Orange and Almond Cake

honey ice cream, orange curd

Salted Caramel Chocolate Mousse

praline ice cream

Welsh Artisan cheeses

Perl Las, Welsh brie, Wookie cheddar, smoked Pant Mawr
wheat biscuits, dried grapes (£4.00 Supplement as a dessert course)
(£15.00 as an additional course)

Filter, cappuccino or espresso coffee
served with petit fours ~ £5.50 per person

If you have any food allergies, intolerances or special dietary requirements,
please let us know before placing your order.