

Dinner Menu

Three courses - £65.00 per person

Starters

Poached Cod

scallop mousse, warm tartar sauce, crispy potato

Wood Pigeon

sweet and sour beetroot, pistachio, Madeira jus

Roast Celeriac

caper and raisin purée, pickled apple, walnut, onion broth

Cured Mackerel

turnip, fennel, buttermilk

Mains

Welsh Lamb

smoked aubergine, polenta, chorizo, lamb jus

Stone Bass

caramelised cauliflower, grapes, vermouth

Veal Sweetbreads

pumpkin risotto, parmesan tuille

Welsh Black Beef

ox cheek, rosti, onion, red wine jus

Desserts

Apple Mousse

cinnamon meringue, blackberry sorbet

Malt Chocolate

miso, puffed rice, milk ice cream

Fig Tart Tatin

bay leaf ice cream

Welsh Cheese

Golden Cenarth, Smoked Cerwyn, Brefu Bach, Trefaldwyn Blue,
quince jelly, apple chutney, Welsh cakes, crackers

(£6 Supplement)

£16 Additional Course

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