

A la Carte

Bread & Appetisers

Starters

Heritage Beetroot

goat's cheese mousse, pine

Pork Pie

burnt apple purée, pistachio, pickled apple

Quail

aubergine, chilli jam, coriander

Cured Mackerel

borage, cucumber, gooseberry

Mains

Bala Spring Lamb

lamb loin, broad beans, mint, lamb sauce

Cod Loin

broccoli, taramasalata, vermouth sauce

Hake

roast turnip, truffle and walnut pesto

Wye Valley Chicken

baby artichoke, black garlic, leeks

Three Courses- £74

Please note, we cannot guarantee the absence of trace amounts of any allergens within our menu.
Please speak to a member of staff if you have any questions

Desserts

White Peach

peach mousse, lemon thyme ice cream

Lemon Posset

meadowsweet, raspberry, fennel pollen meringue

Blueberry “Cheesecake”

blueberry sorbet, yoghurt mousse

Welsh Cheese

Golden Cenarth, Smoked Cerwyn, Pant ys Gawn, Perl Las
quince jelly, apple chutney, Welsh cakes, crackers
(£6 Supplement) £16 Additional Course

Filter, cappuccino or espresso coffee
served with petit fours ~ £6.00

Please note, we cannot guarantee the absence of trace amounts of any allergens within our menu.
Please speak to a member of staff if you have any questions

All prices are inclusive of VAT at the current rate. A discretionary service charge of 10% will be added to your bill.