

Dinner Menu

£55.00 Per Person

Starters

*Pork and Sage Terrine,
Apple Compote, Pickle Root Vegetables, Sourdough Bread*

*Crab And Tarragon Cake,
Remoulade Sauce and Baby Watercress*

*Cajun Confit Duck Breast,
Watermelon, Quinoa Pesto Salad and Blueberries*

*Beetroot Salad with Goats Cheese Mousse,
Candied Walnuts and Green Leaves*

*Heritage Tomato and Feta Cheese Salad,
Basil Oil and Balsamic Glaze*

Soup Of The Day

Mains

*Cannon Of Welsh Lamb,
Wild Garlic Pesto Butter Beans, Braised Artichokes, Beetroot Purée*

*Seared Aged Loin Of Local Beef,
Smoked Paprika Mash Sautéed Pearl Onions And Roasted Aubergine Purée*

*Pan Fried Market Fish, Saffron Potatoes,
Warm Coleslaw, Spring Onions, Creamy Cucumber And Herb Sauce*

*Ginger And Honey Glazed Chicken Fillet,
Lentil Dhal, Charred Pineapple And Chicken Sauce*

*Mushroom And Leek Risotto, With Blue Cheese,
Roasted Sunflower Seeds, Herb Oil*

*Marinated Celariac, Broccoli Purée Crispy Jerusalem Artichokes,
Hazelnut Granola, Balsamic Maple Dressing*

*Lentil Dhal,
Roasted Aubergine, Minted Yoghurt, Toasted Almonds*

Desserts

*Welsh Cheese Selection,
Grapes, Celery, Homemade Chutney, Biscuits*

*Valrhona Dark Chocolate Cremeux,
Caramelia Mousse With Caramelised Peanuts, And Crème Fraiche Ice Cream*

*Yoghurt Mousse, Raspberry Centre With Pistachio Sponge,
White Chocolate Shards, And Raspberry Sorbet*

*Banana And Hazelnut Praline Parfait
With Caramelised Banana And Passionfruit Sorbet*

*Tiramisu, Vanilla Sponge Cake Soaked In Coffee, Frosted With A Fluffy Mascarpone
Cream And Topped With A Dusting of Cocoa Powder*

*Poached Pear With Chocolate Sauce,
Praline Ice Cream And Almond Crumble*

Dessert Wines

	<i>Glass</i>	<i>Bottle</i>
<i>D1 Mitchell; Noble Semillion, Clare Valley 2018 - 37.5cl</i>	<i>£9.15</i>	<i>£27.40</i>
<i>D2. Monbazillac, Chateau Le Farge 2016 - 37.5cl</i>	<i>£6.30</i>	<i>£18.50</i>
<i>D3. Santa Julia 'Tardio', Mendoza 2018 – 50cl</i>	<i>£5.30</i>	<i>£20.50</i>
<i>D5. Elysium Black Muscat, California, 2014 – 37.5cl</i>	<i>£10.70</i>	<i>£32.00</i>
<i>D6. Chateau Guiraud, Sauternes 2010 – 37.5cl</i>	<i>N/A</i>	<i>£65.00</i>
<i>D7. Chateau Climens, Barsac, France 70cl</i>	<i>N/A</i>	<i>£120.00</i>

After Dinner Hot Drinks

Coffee Or Tea With Macaroons ***£4.50 Per Person***
A Selection Of Teas And Coffees Available

*Any Allergens Or Dietary Requirements
Please Do Not Hesitate To Ask A Member Of Our Team*