

Seasonal Menu

Starters

Home Made Soup - £8

Wood Pigeon Breast - £15
rhubarb purée – bacon crisp
black pudding and Snowdonia smoked beechwood cheddar bon bon

Monkfish Scampi - £16
yuzu and caper mayo – peas -samphire

King Prawn Salad - £16
watermelon – mango gel – chili – avocado – mozzarella – prosciutto crisp

Confit Chicken and Asparagus Terrine - £13
pickled radish – honey and mustard emulsion

Vegan Faux Gras - £14
cornichon –walnuts - sourdough

Mains

Duo of Welsh Lamb - £30
pressed shoulder - herb crusted cutlet - hasselback potato - mint gel
heritage baby carrots - pea puree - lamb jus

Treacle Cured Welsh Beef Fillet - £35
fondant potato - carrot puree - glazed mushrooms
watercress - wild nettle sauce

Chicken and Mushroom Ballontine- £26
duchess potato - spring greens - leeks - wild garlic sauce

Fillet of Sea Bass - £26
saffron and caper pomme anna - braised baby gem
prawn beurre noisette

Turbot- £29
jersey royal and dill potato cake - roasted fennel – asparagus
white wine and laverbread sauce

Mushroom Ravioli - £25
wild garlic - truffle – parmesan

Please inform a member of the team of any allergies or concerns. All our breads and dishes may contain traces of nuts