

## Seasonal Menu

### STARTERS

Home Made Soup - £8

Oxtail & Smoked Potato Terrine - £16

horseradish gel – pickled mushrooms  
crispy lotus root

Pan Seared Scallops - £19

chorizo – cauliflower puree – roe fritter  
passionfruit & sage dressing

Glazed Pork Cheek & Ham Hock Cabbage Parcel - £17

bacon & tarragon minestrone

Cod & Prawn Boudin - £18

charred asparagus – yuzu sabayon – fennel seed tuille – black olive oil

Hot & Cold Goats Cheese - £15

textures of beetroot – charred pineapple - pistachio  
pineapple & beetroot shooter

### MAINS

Rack of Welsh Lamb - £37

mini shepherd's pie  
creamed leeks – roast carrot – mint jus

Treacle Cured Welsh Beef Fillet - £45

potato pave – tender stem broccoli  
bourguignon sauce

Pan Fried Sea Trout - £32

spring greens – crab cakes - samphire  
aioli & heritage tomato sauce vierge

Grilled Monkfish - £36

vegetable linguini  
smoked haddock & mussel chowder

Wild Mushroom Stuffed Organic Welsh Chicken - £32

satay sauce – pak choi  
chive oil

Roasted Purple Cauliflower Steak (vg) - £28

butterbean puree – pine nut crumble  
spring vegetables - chimichuri

### SIDES

Seasonal Vegetables - £5

New Potatoes - £5

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