

Potato & Leek Soup with Straw Leeks

Confit Duck Leg with Orange Segments
an Asian Salad & Hoi Sin Dressing

Poached Asparagus wrapped in Parma Ham
& topped with Poached Egg with Chive Hollandaise

Pan Roast Cod with Spiced Apricot Purée
Caramelised Pineapple & Filo Pastry Shard

Sun Dried Tomato & Marinated Artichoke Salad
with Warm Feta Cheese Fritter over Dressed Leaves

Pan Fried Loin of Venison wrapped in Bacon with Sticky Red Cabbage
Roast Carrots, Roast Carrots, Baby Turnips & a Juniper Berry Jus

Roast Guinea Fowl Breast over Chorizo infused Lyonnaise Potato
with Charred Courgettes, Glazed Carrots & a Blackcurrant Sauce

Grilled Sea Bass on a Spiced Vegetable Stir Fry with Roast Plum
Curry infused Potato, Crisp Noodles & a Chilli Glaze

Steamed Haddock on a Smoked Cod & Spring Onion Brandade
with Buttered Asparagus, Purple Sprouting Broccoli & Elderflower Oil

Crepe Roulade filled with Goats Cheese, Wild Mushrooms &
Cherry Tomatoes with Confit Garlic & a Balsamic Reduction

Warm Black Cherry & Coconut Tart with Fruit Compote
a Coconut Crème Anglaise & Tuille

Dark Chocolate Mousse with Pistachio Nut Crumbs
Orange, Chocolate Ice-cream & Dark Cherries

Peach Condé topped with Oat Crumble
with Fresh Strawberries, Peach Syrup & Vanilla Ice-cream

Vanilla & Blackberry Cheesecake with Blueberry Ripple Ice-cream
Honey Glazed Walnuts, Apricot Purée & Marinated Apricots

Bacon & Mushroom en Croute with Béarnaise Sauce

Selection of Welsh Cheeses & Stilton with Fresh Fruit Bowl

Coffee with Home Made Petits Fours

Main **Three** Course Dinner £47
Any **Two** Courses only with Coffee & Petits Fours £40
Children under 14 years £24.00
If taking Cheese as well as Pudding Please add £8.50

We are happy to serve our food plainer if you care to ask

If you have a food allergy, intolerance or sensitivity, please inform
your server upon arrival and we will be able to suggest
the best dishes for you. Please note, our dishes are prepared
in areas where allergenic ingredients are present.