

**A la Carte**

**Starters**

**Seared duck liver**

Yorkshire rhubarb, pickled ginger, spiced bread

**Welsh black beef cheek cannelloni**

parsley, pickled mustard seed, roast onion consommé

**Celeriac salad**

soy and truffle vinaigrette, candied hazelnuts, celeriac remoulade

**Warm salad of native lobster**

mango and cardamom vinaigrette, basil, curry mayonnaise

*£5 supplement*

**Mains**

**Pan roast sea bass**

Thai puree, sesame noodles, lemongrass foam

**Rose veal loin**

Jerusalem artichoke, Brussels sprout choucroute, dripping potato terrine

**Braised turbot**

butter poached scallop, leek fondue, chive butter sauce

**Coed y brenin roe deer loin**

braised red cabbage, pancetta, fig and chestnut purees

Our kitchen handles potential allergen ingredients. Please notify our staff if you have a food allergy or intolerance so we can advise you on your menu choices. An allergen menu is available upon request.

**Desserts**

**Mango and lime parfait**

yoghurt and chilli sorbet, spiced poached pineapple, coconut crèmeux

**Set salt caramel custard**

dark chocolate ganache, candied walnut, milk ice cream

**Rhubarb mousse**

pistachio cake, lemongrass espuma, rhubarb sorbet

**Selection of British cheeses**

quince puree, fig chutney, raisin and hazelnut bread

£60.00 per person

[www.palehall.co.uk](http://www.palehall.co.uk) 01678 530 285

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