

July Dinner Menu

Dressed Crab, Avocado Salsa, Fennel and Pea Shoots

Robert Carriers Old Fashioned Herb Terrine with Piccalilli

Home Cured Bresaola of Welsh Black Beef with Rocket and Parmesan

Deep Fried Stuffed Courgette Flowers with Tomato and Basil Sauce

Grilled Half Lobster with Coriander, Lime and Ginger Butter

Loch Fyne Smoked Salmon Terrine, Horseradish Cream, Cucumber Salad

Salad of Roasted Beetroots with Buffalo Mozzarella and Rocket

Griddled Scallops with Cauliflower Puree, Pancetta, Caper and Raisin Dressing

Fillet of Aged Welsh Black Beef "au poivre"

(served with chips and green salad or gratin Dauphinois and seasonal vegetables)

Cefnllan Farm Duck Breast, Confit Potato, Faggot, Cider and Apples

New Seasons Spring Lamb Cutlets, Slow Cooked Breast, Vignole of Artichokes, Peas and Broad Beans

Local Pork; Roast Fillet, Braised Cheek, Belly with Black Pudding, Breaded Trotter, Shallot and Thyme Puree

Fillet of Hake, Leek Risotto, Red Wine Sauce

Wild Bass with Laverbread "beurre blanc"

Wild Sewin with Sorrel Sauce and Jersey Royals

Selection of British Farmhouse Cheese from Neal's Yard Dairy
(or as a tasting of seven cheeses before or after pudding £10.50 supplement, perfect for sharing)

Strawberry Soup with Vanilla Ice Cream

Frozen Zabaglione

Tiramisu

Cherry and Almond Tart

Gooseberry and Elderflower Trifle

Rum and Raisin Ice Cream with Honeycomb

Caramel, Cinnamon, Honeycomb or Vanilla Ice Creams
Strawberry or Rhubarb Sorbets

Three courses £57
Two Courses (including main course) £48
Two Starters £40
Including VAT @20%

6 course Tasting Menu including Coffee and Petits Fours £72
£15 supplement for residents
9 course Tasting menu including Coffee and Petits Fours £87
£30 supplement for residents
(for the whole table only)

Nespresso; Espresso, Cappuccino or Americano
Illy; Cafetière Coffee; Teas and Infusions with Petits Fours £4.75

Gratuities at your discretion

***Please let a member of staff know if you have any allergies or specific dietary requirements.
Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.***