

EVENING SET MENU

STARTER COURSE

Torched Mackerel Fillet

buttermilk, crispy oyster, chive oil.

Heritage Beetroot (v)

Pumpkin seed pesto, Ewe's curd, candied walnuts, chicory.

Welsh Lamb Shoulder

harissa mayonnaise, onion puree, pickled shallot.

Yellow fin Tuna

Pickled cucumber, fennel, chili, crispy wonton

Poached Cardigan Bay Lobster.

Satay sauce, miso emulsion, sea herbs, chive oil.
subject to seasonal availability.

DESSERT COURSE

Honey & Almond Cake

Blackberry, blackberry sorbet, elderflower gel.

63% Chocolate Pave

honeycomb, hazelnut, dark chocolate sorbet.

Tonka Bean Panna Cotta

raspberry, pistachio.

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers, plum chutney.

£3.00 supplement, or £12.00 as an additional fourth course.

Two Courses £60pp

Three Courses £70pp

sourdough brown butter canape.

MAIN COURSE

Braised Pork Belly

spiced carrot puree, potato black pudding terrine, Apple ketchup, pork jus

Pan-fried Fillet of Stone Bass

Sea herbs, braised puy lentils, cauliflower puree, curry oil.

Duo of Black Beef

Prime fillet of beef, braised ox cheek, pomme rosti, celeriac, wild mushroom, beef sauce.
£4 supplement.

Pot roasted Anjou Pigeon

Beetroot, pomme paillasson, cherry, spiced game sauce.
£3 supplement.

Parisian Gnocchi (v)

Wild mushrooms, pickled Hen of the Wood, black garlic.

EXTRAS & SIDES

To be shared; we recommend a minimum of one side between two guests.

The Fanny Talbot Triple Cooked Chips (v) £6.00

Chargrilled Tenderstem Broccoli (v) £5.50

Roasted Chantenay Carrots (v) £5.50

Please notify a member of the team if you have any food allergies or intolerances, so that we can properly advise you on your selected menu choices. A discretionary 10% Service charge will be added to your bill, which will be shared equally amongst the team.

