



à la carte

starters

Marinated scallop, pear, molli & Carmarthen ham	10
Butternut squash tortellini, trompette mushroom & hazelnut	7
Dorset crab lasagne, mushroom, ham & parsley	12
Game terrine, damson, pickled walnuts, turnips	8
Glazed pork cheek, apple & lobster bisque	9

mains

Dover sole grenobloise, roast salsify, potted shrimp sauce	24
Sea bass, braised leek, mushroom & bacon, fresh coco beans	22
Artichoke & aubergine en croute, fennel & olive	17
Pot roast pheasant, smoked potato, hispi cabbage, bacon	18
Loin of Venison, cavolo nero cabbage, celeriac & pear	24

cheese & desserts

Welsh farmhouse cheese, bara brith & quince jelly	9
Pistachio cake, apple terrine, green apple sorbet	8
Spiced pumpkin pie, maple syrup parfait & pecan	7
Roast pineapple, coconut & lime financier, coconut sorbet, rum	8
Odette's jaffa cake, orange cream & marmalade	9