

# EVENING SET MENU

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## STARTER COURSE

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### Torched Mackerel Fillet

Crispy oyster, butter milk, chive oil.

### Heritage Beetroot (v)

Pumpkin seed pesto, Ewes' curd, candied walnuts.

### Welsh lamb

Shoulder croquette, harissa mayonnaise, onion puree, pickled shallot.

### Yellow fin Tuna

Pickled cucumber, fennel, chilli, crispy wonton.

### Poached Cardigan Bay Lobster

Satay puree, miso emulsion, sea herbs, chive oil.

*subject to seasonal availability*

## DESSERT COURSE

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### Tonka Bean Panna Cotta

Raspberry, Pistachio, elderflower.

### 63% Chocolate Pavé

Dark chocolate sorbet, honeycomb, hazelnut.

### Lemon Tartlet

Blackberry sorbet, brown butter crumb.

### Spiced Ginger Loaf

Brandy snap, toasted vanilla ice cream, toffee sauce.

### Welsh Artisan Cheeses

Quince jelly, farmhouse crackers.

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

Two Courses £60pp

Three Courses £70pp

Freshly baked sourdough with beurre noisette and cultured butter

## MAIN COURSE

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### Crown Roasted Chicken Breast

Parmesan panisse, leek, sweetcorn, chicken 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.

### Pot roasted Anjou Pigeon

Beetroot, pomme paillason, cherry, chickory, spiced game sauce.

£3 supplement.

### Parisian Gnocchi (v)

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

## EXTRAS & SIDES

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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.

