

EVENING SET MENU

STARTER COURSE

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

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

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

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.

