

Starters

Ritec Valley Organic Beetroot

smoked & pickled beetroot, Abergavenny goats cheese & pecans

Braised Pigs Head

pea puree, pickled shallot, pea shoots

Asparagus Soup

poached hens egg, wild garlic oil

Citrus & Dill Cured Salmon

fennel a la grecque, horseradish cream, herb oil

Pembrokeshire Chicken Terrine

Mains

30 Day Dry Aged Pembrokeshire Beef

roast rump, Yorkshire pudding & red wine sauce

Slow Roasted Pork Belly

with apple sauce, cider jus

both served with roast potatoes, honey glazed roots, organic greens & cauliflower cheese

Fillet of Market Fish

Carmarthen Bay mussel & bacon chowder, spring onion

Wye Valley Asparagus

spring onion mash, fried duck egg, maple & mustard sauce

Butter Roasted Cod Loin

Cauliflower, foraged coastal leaves, cockle & caper butter

Puddings

Peanut Butter & Jam Sandwich

raspberry sorbet, & peanut brittle

Lemon Choux Bun

orange gel & pistachio ice cream

Dark Chocolate Fondant

white chocolate parfait, banana caramel, honeycomb

Treacle Tart

with milk ice cream

Snowdonia Black Bomber

mature Welsh cheddar accompanied by biscuits & fig jam

2 Courses £20

3 Courses £25

If you have any specific dietary requirements or allergies please speak to a member of our team who will be happy to advise