

A'LA CARTE

18:30pm – 20:00pm

Two courses £50pp

Three courses £60pp

Both options include bread and canape.

STARTERS

Confit Salmon

Crispy oyster, crème fraiche, pickled fennel, cucumber.

Heritage Beetroot(v)

Whipped goats' cheese, pumpkin seed pesto, linseed.

Chicken Liver Parfait

Quince puree, toasted brioche, pickled shallot.

Braised Pork Belly

Apple ketchup, 'nduja spiced hispi cabbage.

Poached Cod Loin

Tomato butter sauce, chorizo, basil.

MAINS

Creedy Caver Duck

Tokyo turnip, confit duck leg and potato terrine, blackberry, spiced duck jus.

Pan-fried Fillet of Halibut

Cauliflower, romanesco, crispy potato, sea herbs, katsu sauce.

Welsh Black Beef Sirloin

Braised beef ox cheek, onion miso puree, pomme rosti, kale, beef sauce.

£2 supplement.

Butternut Squash Risotto

Harissa roasted squash, pumpkin seed, aged parmesan.

Saddle of Highland Venison

Celeriac puree, black garlic, glazed fig, venison jus.

DESSERTS

Brown Butter Financier

Whipped custard, blood orange, pistachio gelato.

Madagascan Vanilla Panacotta

Blackcurrant compote, macadamia nut crumble.

54% Chocolate Delice

Cocoa nib ice cream, Poblado coffee gel.

Malt Ginger Loaf

Vanilla ice cream, brandy snap, toffee sauce.

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers.

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

TO BEGIN

Sourdough Bread

Cultured butter, brown butter.

Kitchen Canape.

Chef's choice.

SIDES

The Fanny Talbot Triple Cooked Chips (v) £5.50

Chargrilled Tenderstem Broccoli (v) £5.00

Roasted Chantenay Carrots (v) £5.00

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 to the team.

