

E V E N I N G M E N U

AL LA CARTE £55PP (18:30 – 20:00)

SOURDOUGH, CULTURED & BURNT BUTTER

KITCHEN CANAPE

S T A R T E R S

Line Caught Mackerel
Avocado puree & ponzu dressing, coriander

Cumin roasted Celeriac salad (v)
Hafod cheddar, remoulade & hazelnut

Steak Tartare
Welsh Black Beef, Sourdough & Pickled Mushroom

Confit Pork belly
Hispi cabbage, Apple Ketchup & nudja

Hand dived Orkney scallop
Confit leek, miso, parma ham

Please notify a member of the team if you have food allergy or intolerances so we can advise you on your menu choices
A discretionary 10% Service charge will be added to your bill, this will be shared equally to the team.

M A I N S

Anjou Squab Pigeon -£3 supplement
Thyme infused rosti potato, spiced carrot puree, black Garlic

Poached Giga Halibut
Cauliflower puree, haricot beans, & Coastal herbs, caviar butter sauce

Scottish Venison loin
beetroot, confit potato, blackberry, kale & venison jus

Dattorino Tomato risotto
Gremolata, basil oil, feta, pickled fennel.

Pot roast Chicken Breast
Parsnip puree, pearl barley, hen of the wood mushroom
chicken sauce

S I D E S

The Fanny Talbots triple cooked chips (v) £5.00
Chargrilled tender stem broccoli (v) £5.00
Chantenay Carrots & Kale (v) £5.00

D E S S E R T

Almond financier
Nashi pear, crème fraiche, pear sorbet

Salted Caramel tartlet
Honeycomb, vanilla ice cream

Dark chocolate mousse
Sea buckthorn sorbet, burnt white chocolate

Malt ginger loaf
Cinnamon ice cream, Brandy snap & Toffee sauce

Selection of Welsh artisan Cheeses quince jelly & farmhouse crackers
(£3.00 supplement as a dessert course, £12.00 as an additional course)