

Menu

TO START

- Confit Welsh chicken and hazelnut terrine, Bryngarw apple chutney, confit garlic olive oil, endive salad
Wild Scottish salmon pâté, pickled cucumber, dill crème fraiche, sourdough crostini
Roasted salmon and line-caught cod fishcakes, pickled cucumber, dill mayonnaise, rocket, endive salad
Pressed pork belly, crackling, apple and aniseed gel, salted popcorn, watercress (GF)
Fillet of mackerel, beetroot puree, horseradish crème fraiche, endive and micro green salad (GF)
Soup of the season, garlic and herb croutons. (VE)
Sautéed Bryngarw mushroom crostini, garlic, wilted spinach, micro greens. (VE)(GF)

MAIN COURSE

*All mains served with vegetables of the season and a choice of
roast potato, fondant potato, crushed potato cake or creamed potato*

- Rosedew Farm roasted topside of beef, Yorkshire pudding, thyme and red wine Jus (GF)
Pan-seared Welsh chicken breast, creamed reduction, Blas y Tir new potatoes,
crispy smoked bacon lardons, leeks, garden peas, little gem (GF)
Braised slow cooked pork belly, glazed red cabbage, Bryngarw caramelised apple, sage infused Jus. (GF)
Braised and pressed Welsh lamb shoulder, herb crumb, pea and mint puree, rosemary infused Jus
Pan-seared fillet of Scottish salmon, confit garlic and lemon olive oil,
slow roasted vine tomato and wild garlic reduction, micro herbs (GF)
Oven-baked Portobello mushroom, Bryngarw mushrooms, wilted spinach, feta, thyme scented tomato (VE)(GF)
Oven-roasted cauliflower, curried cauliflower puree, almond milk reduction, micro herbs, lemon olive oil (VE)(GF)

DESSERTS

- Vanilla panna cotta, granola, raspberry gel, fresh blackberries and raspberries
White chocolate and raspberry bread and butter pudding infused with Penderyn whiskey, vanilla crème anglaise
Vanilla Crème Brulee, homemade shortbread, marbled strawberry
Blueberry cheesecake, blueberry gel, chocolate pencil, crushed meringue, lemon sorbet
Bryngarw apple and granola oat crumble, apple crisp, pressed apple gel, vanilla ice cream (VE)
Chocolate and cherry cheesecake, cherry and berry compote, blackcurrant sorbet (VE) (GF)
Chocolate and hazelnut fondant, raspberry gel, vanilla ice cream (VE)

VE = Vegan; GF = Gluten Free

SUPPLIERS

Bishops | Farmers Pantry | Ashtons | Castell Howell | Hen Pecked Farm | Bryngarw Mushrooms | B-Leaf