

Menu

TO START

Pork rillette, apple gel, celeriac remoulade, watercress, parsnip crisps (GF)

Warm heritage tomato salad, chunky croutons, slow roasted red peppers, red onions, capers, basil oil, feta

Braised sweet beetroot, beetroot puree, horseradish crème fraîche,
endive and micro green salad (GF)(VE)

Scottish smoked salmon, Orkney crab and crayfish parcel, dill,
broad bean and cucumber medley, lemon crème fraîche (GF)



MAIN COURSE

All mains served with vegetables of the season

Rosedew Farm braised beef short rib, celeriac and horseradish puree, Yorkshire pudding, fondant potato,
glazed heritage carrots, tenderstem broccoli topped with flaked almonds, bourbon Jus

Bryngarw mushrooms, gnocchi, sage oil, kale, wilted spinach, beetroot puree (VE)

Duo of Welsh lamb rump, breaded confit shoulder, sugar snap peas, glazed heritage carrots, confit garlic,
crispy thyme, dauphinoise potato, blackberry and port Jus (GF)

Pan-seared fillet of wild Scottish salmon, crispy pancetta lardons, buttered leeks, samphire,
Blas y Tir crushed potato and spring onion cake, micro herbs, confit garlic,
lemon and tarragon olive oil (GF)



DESSERTS

Duo of classic desserts - lemon posset and crème brûlée, raspberry and mint gel (GF)

Caws Cenarth Welsh organic cheese platter - Perl Wen, Perl Las, traditional Caerffili,
Cradoc's crackers, celery, grapes and Bryngarw apple chutney

Rich chocolate fondant - chocolate mousse, seasonal berries and vanilla bean ice cream (VE)

Welsh coffee panna cotta, Amaretti biscuit crumb and vanilla clotted cream ice cream



VE = Vegan; GF = Gluten Free

SUPPLIERS

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