

- BEAUJOLAIS NOUVEAU 2022 SET MENU -

Available Wednesday to Saturday 12:00pm-2:30pm & 6pm-8:30pm

LUNCH - 2 COURSES - £22 3 COURSES - £28

DINNER - 2 COURSES - £27 3 COURSES - £32

BEAUJOLAIS NOUVEAU 2021

125ml - £4 | 175ml - £5.5 | 250ml - £8 | BTL - £25

- TO START -

(v) Caramelised Onion Soup

welsh cheddar croûte | chunky bread (d, g, su)

Gower Mussel Bouillabaisse

warm bread | sea herbs | saffron aioli (d, cr, su)

Confit Duck Croquette

parsnip remoulade | caramelised parsnip (cr, g, su)

- MAIN COURSE -

Braised Featherblade

pomme purée | celeriac charlotte | crispy kale | Beaujolais sauce (d)

(v) Spiced Squash & Root Vegetable Pithivier

carrot purée | heritage carrots & watercress (d, g)

Seared Fillet of Plaice

roasted Jerusalem artichoke | glazed turnips | squash | béarnaise sauce (g, n)

- DESSERTS -

Apple Tarte Fine

brandy caramel | glace à la vanille (d, g, e)

Chocolate Pavé

peanut butter ice cream | salted caramel brittle (d, n, g, e)

Coffee Crème Brûlée

hazelnut sablé breton (d, e, g)

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.