

- AUGUST / SEPTEMBER 2022 SET MENU -

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

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

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

- TO START -

SWEETCORN VELOUTÉ

spiced chicken beignet | corn salsa | coriander (d, e, g, su)

(v) HEIRLOOM TOMATOES

basil ricotta | dukkah spice | pickled red onion (d, n, se, su)

MACKEREL ESCABECHE

dill emulsion | quinoa (f, su, e)

- MAIN COURSE -

PAN FRIED SEA BREAM

crushed potatoes | charred lettuce | sauce vierge (f, d, su)

7oz WELSH RUMP STEAK*

parmesan polenta | marinated grilled courgettes | pickled leek | salsa verde (d, c, su)

(v) MISO BBQ CAULIFLOWER

kimchi | nori | glazed pak choi | teriyaki sauce (s, su)

- DESSERTS -

CHOCOLATE MOUSSE**

raspberry sorbet | fresh & frozen raspberries | tuile | raspberry sauce (d, e, g)

MACERATED PLUMS

blackberries | vanilla mascarpone | french meringue (d, e)

WELSH ICE CREAMS & SORBETS

please ask your server for our current selection (d, g, e)

* approximate uncooked weight

** vegan option available

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.