

## - JUNE / JULY 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 -

#### TREALY FARM LOMO STYLE CURED AIR DRIED PORK LOIN

sun dried tomato | red pepper & olive salsa | garlic oil | toasted bread (d, g, su)

#### (v) TERIYAKI GLAZED TEMPEH

beansprout & sauerkraut salad | orange (s)

#### CITRUS CURED SEA TROUT

avocado | caviar | sourdough | kohlrabi (f, su, g)

### - MAIN COURSE -

#### PAN SEA BASS

summer vegetables | asian spiced broth (f, d)

#### 7oz WELSH RUMP STEAK

charred corn salsa | jersey royals | cheddar & chive butter (d)

#### (v) ROAST AUBERGINE IMAM BAYILDI

sweet potato rosti | toasted almond | oat yoghurt | pomegranate (n)

### - DESSERTS -

#### CHOCOLATE TART

welsh cake stout ice cream | chocolate crumb (d, g)

#### HONEY ROASTED PEACH

vanilla parfait | raspberry | almond brittle (d, n)

#### WELSH ICE CREAMS & SORBETS

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

\* approximate uncooked weight

#### 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.*