



Starters

Pea & asparagus soup, pea salsa £8

Chicken & leek terrine, beetroot ketchup, burnt leek salsa £12

Goats' cheese mousse, walnut purée, carrot pickle, carrot jam £10

Fishcakes of seabass, monkfish & king prawn, saffron garlic aioli, salmon caviar £12

Asparagus spears, Carmarthenshire ham, herb emulsion, brown butter crumb £10

Pan seared scallops, avocado purée, tomato & red onion salsa, paprika tortilla £18

Sage Kitchen soda bread roll, prosciutto & roast garlic butter (£3 supplement)

Mains

Centre-cut fillet steak, triple cooked chips, dressed leaves, peppercorn sauce £36

Seared breast of guinea fowl, puy lentils, carrot purée, green onion oil, red wine jus £25

Pan seared seabass fillet, ratatouille, Romesco sauce, courgette & basil purée, herb oil £26

Butter poached monkfish tail, parmentier potatoes, crushed peas, sultanas, spiced coconut sauce £28

Pan roasted loin of pork, cheese & leek Glamorgan fritter, braised baby gem, chimichurri, crackling £26

Braised hispi cabbage, puy lentils, courgette & basil purée, romesco sauce £20

All served with an accompaniment of green vegetables

Desserts

Sticky toffee pudding, salted caramel sauce, vanilla ice cream £10

Yoghurt parfait, caramelised feuilletine, macerated strawberries £9

Affogato – Poblado espresso, shortbread, vanilla ice cream, choice of liqueur £9

Dark chocolate mousse, malt & caramel purée, chocolate sauce, malt shortbread crumb £10

Cheese – selection of 'Caws' artisan cheese, crackers, carrot & coriander jam, measure of Port £15

Liqueur Coffee £9 Sauternes Dessert Wine (75ml glass) £5.50 (37.5cl bottle) £27.50