

# CHAPTERS

Homegrown produce and seasonal ingredients from local suppliers ensure that our menu showcases the best the area has to offer.

Crab & Monkfish Croquettes - Rosehip Hot Sauce +£8.50

## STARTERS TO SHARE

Wild Venison Dolmades / Finn & Walnut Dolmades - Cavolo Nero Pickle  
Pickled Vegetable & Garden Herb Salad  
Whipped Goats Curd Loaded Flatbread

## MAIN

Middle White Pork Loin + Sausage / Braised Garden Leeks  
*with* New Potatoes - Burnt Apple - Leek Jam - Cider Velouté

## DESSERT PLEASE CHOOSE BETWEEN

Dark Chocolate Delice - Yoghurt Sorbet - Chicory Root Cream  
or

*Caws Cenarth* Thelma's Caerffili - Quince & Seeded Crackers

£65 per person

