



Lunch Menu

Sourdough Bread, Salted burre noisette 4.5

To begin

Loch durart Salmon

Blood orange, fennel, ponzu dressing.

White onion veloute (v)

Wild garlic pesto, Hafod cheese rarebit.

Pork belly

Celeriac puree, spiced nduja cabbage.

Yellowfin Tuna loin

Miso emulsion, teriyaki, cucumber, sesame.

To follow

Fillet of Cornish Plaice

Cauliflower, Haricot beans, coastal herbs, miso emulsion.

Braised Welsh Lamb

Peas, Asparagus, Morel mushroom, wild garlic.

Roasted Duck Breast

Beetroot, rosti potato, cherry ketchup, spiced duck jus.

Roasted Cauliflower (v)

Pak choi, chickpeas, Kastu Curry Sauce.

Side Dishes

Triple Cooked Chips 5.5 Roasted carrots 5 Tenderstem Broccoli 5

To finish

Vanilla Panna Cotta

Yorkshire rhubarb, brown butter crumb, pistachio.

63% Chocolate delice

honeycomb, Raspberry, brownie.

Warm Banana Loaf

Milk ice cream, barti ddu butterscotch sauce, pecan.

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers.

£3.00 supplement, or £12.00 as an additional fourth course.

2 course 30

3 courses 40

Please notify a member of the team if you have any food allergies or intolerances, so that we can properly advise you on your selected menu choices. A discretionary 10% Service charge will be added to your bill, which will be shared equally amongst the team.