



## Evening Set Menu

### To Start

Loch Durart Salmon  
Crispy oyster, creme fraiche, cucumber.

Heritage Beetroot (v)  
Linseed, tahini cream, pumpkin seed, sourdough.

Pork Belly  
N'duja, hispi cabbage, apple ketchup, pork jus.

Cod Loin  
Confit onion, kohlrabi, artichoke veloute.

### To Follow

Stone Bass  
Local shrimp, coastal herbs, fennel burre blanc.

Sirloin of welsh Beef  
Celeriac, asparagus, braised beef cheek rosti, green peppercorn sauce.

Cauliflower (v)  
Chickpeas, Black garlic, Pak choi, Katsu curry.

Roasted Chicken Breast  
Mushroom puree, morel mushroom, ramson , chicken jus gras.

### Side Dishes

Triple Cooked Chips 5.5   Roasted Heritage Carrots 5   Tenderstem Broccoli 5

### To Finish

Raspberry Millefeuille  
Whipped custard, Raspberry sorbet.

63% Chocolate Fondant Tart  
Hazelnut Praline, cocoa nib ice cream. (please allow 10 minutes)

White chocolate and vanilla cheesecake  
Yorkshire rhubarb, pistachio, honeycomb.

Welsh Artisan Cheeses  
Quince jelly, farmhouse crackers.  
£12.00 as an additional fourth course.

3 courses 75