



Evening Set Menu

To Start

Loch Duart Salmon
Blood orange, citrus ponzu, creme fraiche

Wild Mushroom Tartlet (v)
Confit onion, Hafod cheddar

Pork Belly
Apple ketchup, n'duja, haricot beans, pork jus

Glen's Lobster
Isle of White tomatoes, shellfish butter sauce

To Follow

Halibut
Confit potato, mussels, cauliflower, coastal herbs, miso sauce

Fillet of Beef
Celeriac, king oyster mushroom, braised beef cheek, rosti, green peppercorn sauce

Roasted Hispi Cabbage (v)
Chickpeas, black garlic, pak choi, katsu curry

Roasted Loin of Lamb
Fondant potato, peas, braised belly, courgette, lamb jus

Side Dishes

Triple cooked chips £5.5 Roasted heritage carrots £5 Tenderstem broccolli £5

To Finish

Raspberry Mille-feuille
Puff pastry, whipped custard, raspberry sorbet

63% Chocolate
Brownie, hazelnut Praline, cocoa nib ice cream

White Chocolate and Vanilla Cheesecake
strawberry, pistachio, honeycomb

Welsh Artisan Cheeses **£3**
Quince jelly, farmhouse crackers
£12.00 as an additional fourth course

3 courses £75