

Menu

Two Course - £60pp ~ Three Courses - £70pp



STARTER

Poached Pear with Baron Bigod Cheese Mousse (V)

Pickled walnut, celery, nasturtium, olive oil sable biscuit

Stuffed Chicken Wings

Glazed in a guinness reduction, textures of alliums, kale emulsion

Quail Raviolo

Salt baked squash, Montgomery cheddar, squash veloute, toasted pumpkin seeds

Haddock

Brined and smoked, parmesan tartlet, frozen pesto, chorizo crumb, egg yolk puree.

Severn and Wye Smoked Salmon

With classic garnish, lemon and slices of sourdough



MAIN COURSE

Tandoori Roast Monkfish

Coconut spiced cream, Bombay potatoes, onion and carrot bhaji, charred cucumber, tomato pickle

Blackened Miso Cod

Pak choi, turnip dumpling, spring onion, enoki mushroom, ponzu dressing

Lavender Scented Duck Breast

Young vegetables, endive, orange gel, duck leg ragout

Welsh Beef Fillet

Sticky glazed rib, beetroot fondant, pickled mushroom, potato mousse, sauce perigourdine

Butternut Squash Agnolotti (V)

Pickled carrots, wild mushroom, cavalo nero, seed granola

Chateaubriand for two people to share (gf)

Served with triple cooked chips, Portobello mushroom, plum tomato, dressed watercress, béarnaise sauce and jus

Supplement £10.00 per person



If you have a food allergy, intolerance or sensitivity please speak to your server about ingredients in our dishes before ordering your meal.

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DESSERTS

Baked Alaska (v)

Pear sorbet, elderberry ripple ice cream, elderberry poached pear, flamed with Xante liqueur

Carrot Cheesecake

Vanilla cheesecake on a carrot biscuit base, textures of carrot, carrot sorbet

Chocolate and Hazelnut

Hazelnut praline mousse, hazelnut dacquoise, hazelnut tuille, tonka bean ice cream.

Apple and Blackberry

Apple tarte tatin, blackberry curd, filo crisp, blackberry and mure liqueur sorbet

A selection of artisan cheeses from the British Isles

Supplement £5.00 or £17.00 as an additional course



DIGESTIF

Tea or Coffee and Petit Fours

£5.50

Liqueur Coffee and Petit Fours

£10

Amaretto - Baileys - Cointreau - Frangelico -
Courvoisier - Jamesons - Carden Coffee Liqueuer

Baileys 50ml

£5

Drambuie 25ml

£4.50

Carden Coffee Liqueur 50ml

£5

Upcycled coffee grind blended with vodka and cocoa

Grand Marnier 25ml

£4.50

Luxardo Limoncello 50ml

£5.50



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