



Gourmet 6 Course Taster Menu Gluten Free

Slow Cooked Vine Tomato and Roasted Pepper Soup,
Basil Dressing

Homemade Chicken Liver and Brandy Parfait,
Toast, Prune and Cinnamon Emulsion,
Pickled Woodland Mushrooms

Pan Fried Seabass,
Basil Pesto, Sautéed Spinach, Black Olive Tapenade

Fillet of Beef,
Gratin Potato, Creamed Celeriac, Carrot & Swede, Red Wine Jus

Amaretto and Vanilla Panna Cotta,
Balsamic Strawberries

Baked Camembert,
Welsh Plum Chutney, Crackers

Please note that our dishes may contain one or more of the following allergens; cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery and celeriac, mustard, lupin, sulphur dioxide and sulphites. If in doubt, please ask a member of staff.

We buy our ingredients from trusted local suppliers.
All our meat, fish and shellfish is, to the best of our knowledge, responsibly and sustainably farmed.