



Gourmet 6 Course Taster Menu Vegetarian

Slow Cooked Vine Tomato and Roasted Pepper Soup,
Basil Dressing

Crumbed Cenarth Brie with Charred Focaccia,
Prune and Cinnamon Emulsion,
Pickled Woodland Mushrooms

Pineapple, Strawberry and Sweet Melon Cocktail,
Minty Syrup

Beetroot Falafel

Gratin Potato, Creamed Celeriac, Carrot and Swede, Guacamole

Crème Caramel,
Balsamic Strawberries

Baked Camembert, Welsh Plum Chutney,
Sun Blushed Tomato Crostini

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.