



Gourmet 6 Course Taster Menu

Slow Cooked Vine Tomato and Roasted Pepper Soup,
Basil Dressing

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

Pan Fried Seabass,
Basil Pesto, Laverbread Cake, Black Olive Tapenade

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

Amaretto & Vanilla Panna Cotta,
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.