



Gourmet 6 Course Taster Menu
Onion and Garlic Free

Slow Cooked Vine Tomato Soup,
Basil Dressing

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

Pan Fried Seabass with Basil Dressing,
Laverbread Cake and Black Olive Tapenade

Fillet of Beef,
New Potato, Creamed Celeriac, Carrot and Swede, Red Wine Jus

Amaretto and Vanilla Panna Cotta,
Balsamic Strawberries

Baked Camembert,
Celery Sticks, 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.