



Starters

 $\textbf{Ham and Egg} \, (G,SD,E,Mu)$

Pork and caramelised onion Scotch egg, parsley root, piccalilli

Celeriac Soup (V,C,D)

Salt-baked celeriac, apple, black truffle

Welsh Cured Salmon (F,G,D,SD,Mu)

Lime and dill gravlax, beetroot, cucumber, crème fraiche, caper relish, caviar, crostini

Duck Liver Parfait (G,D,E,N,SD)

Toasted brioche, truffle butter, mixed seed granola, apple, rhubarb

Main Courses

Sirloin of Beef, Carved at the Table (G,D,E,SD,Mu)

Chateau potatoes, honey roasted root vegetables, cauliflower cheese, braised red cabbage, carrot and swede, Yorkshire pudding, red wine jus

Roasted Pembrokeshire Turkey (SD)

Cranberry sausage wrapped in bacon, sage and onion pork stuffing, chateau potatoes, honey roasted root vegetables, Brussels sprouts, rich turkey jus

Fillet of Halibut (F,D,SD,M)

Chives, capers, lemon butter sauce, cockles, keta caviar, sautéed potatoes, winter vegetables, samphire

Charred Watermelon Steak (V,SD,G)

Fresh horseradish, tenderstem broccoli, Brussels sprout salad, giant couscous

Desserts

Milk and Honey (G,D,E,SD)

Caramelised pear, honey and milk parfait, poached pear, honeycomb, honey and milk tuile

Bourbon Vanilla Crème Brulée (V,G,D,E)

Raspberry meringue shortbread

Chestnut and Cherry Chocolate Praline (V,G,D,N,SD,S)

Mille-feuille, chocolate mousse, chestnut cream, vanilla, praline, cherries, Kirsch

Cheese Plate (V,D,C,SD,G,N)

Selection of Welsh cheese, served with fruit chutney, crackers, grapes, walnuts and celery