



### **STARTERS**

#### **Celeriac Velouté** (V,G,C,SD)

Apple sticks, burnt apple purée, pickled wild mushrooms, artisan bread roll

### **Severn and Wye Smoked Salmon** (S,D,Cr,F)

Prawn and crab tian, crème fraiche, cucumber, lemon gel

# **Baked Fig** (V,N,D,SD)

Filled with Pant-Ys-Gawn goat's cheese, toasted walnuts, Welsh honey dressed rocket

## **Venison Carpaccio** (N,SD)

Pickled blackberries, Port gel, black garlic ketchup, toasted hazelnuts

## MAIN COURSES

## **Slow Roasted Welsh Striploin of Beef** (G,D,E,SD,Mu)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, traditional pan jus

#### Slow Braised Lamb Shoulder (G.D.SD.Mu)

Roast potatoes, maple glazed carrots and parsnips, braised red cabbage, cauliflower cheese, traditional pan jus

#### Roasted Monkfish (F.M.SD.D)

Steamed mussels and clams, saffron and pea risotto, samphire grass, chorizo crumb

### Leek, Chestnut and Lentil Terrine

Spiced carrot purée, charred baby leek, sautéed brassica and sage oil

## **DESSERTS**

# **Toffee Cheesecake** (V,G,N,S,D,G,E)

Roasted pecan nuts, caramelised banana, crumbled chocolate chip cookie, chocolate ice cream

# **Triple Chocolate Brownie** (D,S,G)

Chocolate ganache, dark chocolate soil, coconut ice cream, coral tuile

### **Vanilla Panna Cotta (**P,N,G,Se)

Blackberry compote, granola crumb, raspberry sorbet

#### **Selection of Welsh Cheese (V.C.D.G.SD)**

Black Bomber cheddar, Perl Las, Preseli Brie and Pant-Ys-Gawn goat's cheese, served with apple chutney, Welsh crackers, grapes and celery