

Starters

Cauliflower Veluté

Apple & Licorice Remoulade

Lobster Lasagne

King Prawn fricassee, Preserved lemon pasta, lobster bisque

Parmesan Bavaois

Black Olive Sorbet, Confit Garlic Pureé

Slow Braised Rabbit

Smoked Potato, Tonka Bean Aioli

Seared Wood Pigeon

Parsnip, Froe Gras Mousse, Cox Apple Gel

Mains

Beef Fillet Rossini

Truffled Froe Gras, Parma Ham, Bordelaise Jus
(£4.95 Supplement)

Pork Tenderloin

Jerusalem Artichoke Custard, Cavelo Nero, Wholegrain Mustard Cream

Pan Seared Halibut

Pickled Céps, Celery Pureé, Puy Lentil, Madeira & Honey Glaze

Darné of Stone Bass

Confit Fennel, Creamed Celeriac, Oyster Nagé

Braised Carrot Gnocchi

Orange Jelly, Almond Crumb, Poached Duck Egg

To Compliment

Triple Cooked Chips

Carrot & Walnut Crumble

Pommé Anna

Leek Gratin

All at £4.95 each

To Finish

Vanilla Egg Custard Tart

Prune & Armagnac Emulsion, Ginger Snap

Bitter Chocolate Fondant

Stout Ice Cream, Brown Butter Anglaise

Banana Soufflé

Salted Caramel Butterscotch, Licorice and Banana Compote

Warm Pomegranate Sangria

Poached Pears, Roasted Figs, Candied Orange, Miskin Manor Honey Sorbet

Steamed Treacle Pudding

Damson Compote, Lemon Olive Oil Ice Cream

Two Courses - £ 30

Three Courses - £36

Additional Sharing Cheese Course **£10**

A Selection of the Finest Welsh and Continental Cheeses, Home-grown Tomato and Apple Chutney, Biscuits, Celery and Grapes

Coffee & Petit Fours £7