



Starters – Cyrsiau Cychwynnol

Ravioli

Lobster and Chicken Wing,
Truffled Bisque, Braised Lettuce

Soup

Celeriac Soup,
Chinese Truffle

Mackerel

Salad of Mackerel and Ratte Potato,
Whipped Olive Oil, Mustard, Cucumber

Chicken Liver and Foie Gras

Red Onion Chutney,
Toasted Brioche

Main Courses – Prif Gyrsiau

Beef

Sirloin of Brecon Beef, Yorkshire Pudding,
Cocotte potatoes, Butter Jus

Pork

Duo of Welsh Pork, Cannellini beans,
Wild Mushroom

Salmon

Fillet of Vaar Salmon, Fondant Potato,
Fennel, Bacon, White Wine

Venison

Loin and Shoulder, Pearl Barley,
Winter Vegetables, Pumpkin Chutney



To Finish – Pwdinau

Fondant

Warm chocolate fondant,
Vanilla ice cream

Panna Cotta

Honey Panna Cotta,
Citrus Salad, Mango

'Tarte Fine'

Banana and Frangipane 'Tarte Fine',
Peanut Butter, Chocolate Ice-Cream

Cheese

Welsh and Local Cheeses,
Pickles and Chutney, Biscuits

£ 30.00 PER PERSON

COFFEE AND PETIT FOUR £ 3.00 PER PERSON

INCLUSIVE OF VAT AT 20 %

Please ask the team for ingredients and allergen advice.
Gratuities are not included and are left to your discretion. Thank you.