



## **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.