

OCTOBER MENU

Butternut Squash
Butternut squash veloute, balsamic syrup.

Pork
Pork and sage terrine, apple chutney, mixed leaves, apple dressing.

Mushrooms Roquefort
Mushrooms, garlic, cream, Roquefort cheese, watercress.

Scallops & Smoked Haddock
Pan fried scallops, smoked haddock bon bon,
yuzu butter sauce, micro salad.

Roasted Vegetables
Roasted vegetables, puy lentils, feta cheese, herb oil.

Plum
Iced plum sorbet.

Celtic Pride Beef
Celtic pride beef fillet, braised ox cheek, creamed potatoes, wild
mushrooms, red wine sauce.

Lamb
Loin and braised belly of lamb, pomme anna potatoes,
roasted pumpkin puree, lamb jus.

Cod
Fillet of cod, chickpea, kale and chorizo cassoulet, tomato sauce.

Portobello Mushroom & Turnip
Portobello mushroom and turnip tian, pearl barley risotto,
vegetable cream sauce.

Macaroon

Raspberry macaroon, pistachio cream, raspberry sorbet.

Chocolate

Warm chocolate sponge, coffee anglaise, white chocolate ice cream.

Quince

Compressed quince and apple terrine, cinnamon ice cream,
Calvados toffee sauce.

Cheese Platter (**£5.00** Supplement)

(**£9.95** if taken as additional course)

A selection of cheese and chutneys with a crouton of Welsh rarebit,
celery and biscuits.

Cafétiere Coffee & Petit Fours - **£3.95** per person.

Please note that coffee may be taken in lieu of
a dessert if preferred.

£44.50 (5 Courses)

There are allergens present in most of our dishes.

Please ask our manager for more information.

