

JULY MENU

Lemon & Saffron

Lemon and saffron soup, natural yoghurt.

Pork, Apricot & Pistachio

Pork, apricot and pistachio terrine, piccalilli, toasted sourdough bread.

Mushrooms Roquefort

Mushrooms, garlic, cream, Roquefort cheese, watercress.

Sea Trout

Brecon gin and beetroot cured sea trout, Brixham crab salad, mixed leaves, herb creme fraiche.

Roasted Vegetables

Warm salad of roasted vegetables, puy lentils, halloumi cheese, herb dressing.

Rhubarb & Gooseberry

Rhubarb and Gooseberry sorbet.

Celtic Pride Beef

Celtic pride beef fillet, braised blade, rosti potato, creamed celeriac, red wine sauce.

Seabass

Fillet of seabass, baby spinach, roasted fennel, prawn and lemon cream sauce.

Lamb

Loin and rump of Welsh Spring lamb, hotpot potatoes, glazed shallots, aubergine, lamb jus.

Carrot & Potato

Carrot and potato charlotte, chickpea cassoulet.

Summer Pudding
Summer pudding, clotted cream ice cream.

Peach & White Chocolate
Peach creme brulee, white chocolate ice cream, almond biscotti.

Lavender & Melon
Lavender mousse, pressed melon, Provence rose sorbet.

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.

