

JUNE MENU

Celeriac & Apple

Celeriac and apple veloute, pickled apple.

Guinea Fowl

Guinea fowl and sun blushed tomato terrine,
tomato dressing, mixed leaves.

Mushrooms Roquefort

Mushrooms, garlic, cream, Roquefort cheese, watercress.

Scallop

Scallops, creamed cauliflower, caper dressing.

Goats Cheese

Goats cheese croquettes, beetroot dressing, mixed leaves.

Melon

Galia melon sorbet.

Celtic Pride Beef

Celtic pride beef fillet, braised pork cheek, fondant potato,
carrot and star anise puree, red wine sauce.

Halibut

Fillet of halibut, crushed Jersey Royals, English asparagus,
chive and Vermouth cream sauce.

Lamb

Loin of local Welsh lamb, braised belly samosa, spiced sweet potato,
tenderstem broccoli, lamb jus.

Lentil & Chickpea

Lentil and chickpea pithivier, spinach, curry cream.

Raspberry

Iced raspberry parfait, crushed berries, clotted cream ice cream.

Chocolate

Warm chocolate sponge, orange anglaise, pistachio ice cream.

Lemon

Lemon sabayon tart, blackcurrant compote, cassis 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.

