

Lunch Menu - 6th to 10th November 2 courses 18 3 courses 23

Our set menu is driven by the fruit and vegetables from our kitchen garden

A welcome snack & our homemade bread

Starters

Roast pink fir potato, pickled shimeji mushrooms, onion broth

Butternut squash velouté, slow cooked egg, granola & treacle bread

Main Courses

Cornish Pollock, hispi cabbage, salsa verde, hasselback potato

Celeriac risotto, conference pear & chervil

Sides

Seasonal vegetables from the garden Creamed potato, sage & onion	

Desserts

Bara brith custard tart & cranberry sorbet

Caerphilly cheese, tomato chutney, Nain's Bara brith (Morfydd Williams 1915-2017)

Early Evening Menu 2 courses 22 3 courses 27

(Order before 7pm, Tuesday to Saturday)

All prices include VAT at the current rate. A service charge of 12.5% will be added to your bill Please inform your waiter of any food allergy or special dietary requirement Although filleted, our fish dishes may occasionally contain small bones