



Chef's Table

Selection of Snacks

Citrus cured salmon, pickled cucumber, horseradish, dill

Marmora Vermentino, Sardinia, Italy 2016 (100ml)

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

Andre Neveu, Sancerre Rosé, Loire valley, France 2016 (100ml)

Stone bass, borlotti beans, mussels, courgette & crab bisque

Pinot Noir, Little Yering, Yering Station, Australia 2016 (100 ml)

Pedigree Welsh black beef, pomme paillason, shallot, cabbage

Vivanco, Rioja Crianza, Rioja, Spain 2014 (100 ml)

Selection of Welsh cheese, tomato chutney, Nain's Bara brith

Lafage Maury, Languedoc-Roussillon, France 2015 (75ml)

Pre-dessert

Odette's Jaffa cake, clementine, orange curd

Passito Baccadoro, Sicily, NV (75ml)

Coffee & Tea with petit fours

Chef's table Menu £70 per person | Wine pairing £45 per person

Head Chef | Tom Dixon
Chef Patron | Bryn Williams