



## Chef's Table

### Selection of Snacks

Soused Cornish mackerel, crème fraiche, carrot, rock samphire

*Marmora Vermentino, Sardinia, Italy 2016 (100ml)*

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

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

Cod, pearl barley, Jerusalem artichoke, duck ham, hazelnut

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

Pedigree Welsh black beef, pomme paillason, shallot, cabbage

*Villa Malacari, Rosso Conero, Marche, Italy 2014 (100 ml)*

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

*Quinta Do Vallado, 20 years old tawny port (75 ml)*

### 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