



## Early Evening Menu

Odette's soda bread & cultured butter

Beetroot, goats' cheese, linseed  
*Heritage beetroot, goats cheese royale, linseed cracker*

### main courses

Pork, asparagus, wild garlic  
*Pork fillet, white asparagus, wild garlic, mustard seed*

Chickpea, wild garlic, red pepper  
*Panisse, chimichurri, red pepper ketchup, fennel salad*

### sides

Seasonal potatoes 5.5      Seasonal vegetables 5.5

### dessert or cheese

Buttermilk, rhubarb, honey  
*Buttermilk pannacotta, rhubarb compote, honeycomb*

Cheese, fruit, bara brith  
*Brie de Meaux, bara brith, fruit chutney*

*Available on Wednesday & Thursday*

*(Order before 6.45pm)*

1 course £25      2 courses £30      3 courses £35

Chef Patron | Bryn Williams

Head Chef | Daniel Caswell      Restaurant Manager | Guillaume Mornet

\*(N) Contains Nuts

Please note this is a sample menu - Menu might be subject to changes due to seasonality and produce availability

All prices are inclusive of VAT. Discretionary service charge of 13.50% will be added to the bill

Please inform your waiter of any food allergy or special dietary requirement

Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot