



Celeriac Soup, Curry Oil, Parsnip Crisps	5.5
Mushroom & Leek Croquettes, Truffle Mayonnaise	6
Thai Spiced Fish Cakes, Pickled Cucumber, Chilli Jam	7
Smoked Venison Loin, Beetroot, Horseradish Cream	9
Fig, Celery, Apple, Walnut Salad, Perl Las Dressing	7.5
Scallops, Spiced Lentil & Coriander Sauce, Red Peppers	10
Crispy Brawn, Celeriac Remoulade, Capers & Gherkin Dressing	7
Hazelnut Crusted Hake Fillet, Crushed Potatoes, Bacon, Creamed Leeks	19
Vegetable Tagine, Lemon Couscous, Tomato & Feta Salad	16
Pheasant Schnitzel, Fried Egg, Capers Butter, Polenta Chips, Little Gem	18
Monkfish Cheeks, Basmati Rice, Sugar Snaps, Thai Green Curry Sauce	18
Beef Fillet, Mashed Potato, Roasted Beetroot, Mushroom & Dill Sauce	23
Chicken Breast, Leek Risotto, Crispy Leeks	18
Butternut Squash Tortellini, Chestnuts, Sage Butter, Parmesan	17
Dauphinoise Potatoes	3.5
Roasted Root Vegetables	3
Sautéed Kale & Bacon	3.5
Treacle Tart, Pine Nut Ice Cream	6.5
Dark Chocolate Delice, Salted Caramel Ice Cream	7
Spiced Poached Pear Pavlova, Hot Chocolate Sauce, Hazelnuts	6
Jamaican Ginger Cake, Vanilla Custard	6
Vanilla Panacotta, Marinated Prunes, Hazelnut Praline	7
'Snickers' - Peanut Butter Ice Cream, Chocolate Sauce, Fudge Pieces	6
Perl Las, Caramelised Walnuts, PX Sherry Sultanas, Honey	6.5
Cheese Selection of 3 / 5 / 7	6 / 9 / 12
<i>Perl Las, Peli Pabo Goats, Hafod Cheddar, Smoked Cerwyn, Cenarth Brie</i>	
Served with Figs, Celery, Walnut & Sultana Bread & Crackers	

If you have any food allergies, please inform a member of staff
Prices shown are in pound sterling