

Soup of the Day -£7.50

Trio of Salmon

*(Oak Roast, Smoked, Beetroot Cured)*

*Cucumber, Saffron Mayonnaise, Brioche Tuile - £9.00*

Scorched Cod

*Seaweed & Cockle Quinoa, Lemon Dressing - £9.00*

Crispy Egg & Soldiers

*Crispy Hens Egg, Chive Polenta, Pea Velouté - £8.50*

Crab & Welsh Ale Tartlet

*Welsh Rarebit, Breconshire Rocket - £9.50*

Confit Duck

*Leek & Potato Blini, Hens Egg, Maple & Mustard Dressing - £8.50*

Breast of Wood Pigeon

*Corned Beef, Watercress Vichyssoise - £9.00*

Boudin Blanc

*Pickled Wild Mushrooms, Leek, Pancetta - £8.50*



Slow Cooked Ox Cheek

*Beef & Onion Rissole, Kale, Reduction of Braising Liquor - £22.00*

Fillet of Stone Bass

*Shrimp & Quail Egg Kedgerree, Fennel, Spiced Bhaji - £23.00*

Local Pheasant

*Potato Galette, Parsnip, Sprouts & Chestnuts, Thyme Sauce - £20.00*

Orzo Risotto

*Wild Mushroom, Truffle, Artichoke, Watercress & Parmesan - £18.00*

Assiette of Lamb

*(Cutlet, Confit, Crisp Heart) Crushed Peas, Rosemary Jus - £26.00*

Fillet of Sea Bream

*Lobster Ravioli, Vegetable Linguini, Crushed Butterbeans - £21.00*

Crisp Goats Cheese

*Puy Lentils, Butternut Squash, Smoked Mushrooms, Chestnuts, Horseradish - £17.00*

*Food allergies/Intolerances, before ordering please speak to a member of staff.*