

Soup of the Day -£7.50

Pressing of Ham Hock & Foie Gras

Piccalilli, Apple & Brioche - £10.00

Mackerel Escabèche

In Hot Carrot, Saffron, White Wine & Shallot Marinade, Saffron & Chive Potato - £8.50

Vegetable Wontons

Shitake Mushroom, Pak Choi & Chilli Broth - £8.50

Aspic of Smoked Salmon & Trout

Asparagus, Poached Hens Egg, Watercress - £9.50

Carpaccio of Cured Beef

Olive Tapenade, Tomato, Parmesan - £8.50

Crab & Welsh Ale Tartlet

Welsh Rarebit, Breconshire Rocket - £10.00

Trio of Asian Starters

Prawn Dumpling, Spring Roll & Herring Sushi. Kimchi Salad, Wasabi Mayonnaise - £9.50



Veal Oscar

British Rose Veal, Potato Rosti, Asparagus, Crab Beignet, Tarragon Butter Sauce - £26.00

Whole Lemon Sole

Parmentier Potatoes, Fennel, Mussels, Welsh Ale Sauce - £24.00

Supreme of Guinea Fowl

Confit Leg, Champ Potato, Spring Vegetable Broth - £20.00

Risotto Milanese

Asparagus, Peas, Broad Beans, Wild Garlic Pesto, Soft Hens Egg - £18.50

Rump of Welsh Lamb

Aubergine Caviar, Vegetable Tartlet, Pea & Watercress Velouté - £24.00

Seared Red Snapper

Smokey Fishcake, Sauce Vierge, Caper & Cucumber Salad - £21.00

Cumin Spiced Tomato & Potato Filo Parcel

Puy Lentil Dahl, Fennel & Onion Bhaji, Paneer Cheese - £19.00

*Side Dishes - £4.50

Baby Roast Potatoes/Champ Potato/Organic Leaf & Micro Greens Salad

Braised Savoy Cabbage/Tenderstem Broccoli Asparagus & Parmesan/Gratin Potato

*Side dishes are not included in the dinner, bed and breakfast package.

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