

Soup of the Day -£7.50

Pressing of Ham Hock & Foie Gras

*Piccalilli, Apple & Brioche - £10.00*

Mackerel Escabeche

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

Vegetable Wontons

*Shiitake 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 Tagliata

*Potato Gnocchi, Broad Beans, Parmesan Shavings, Rocket, Lemon & Rosemary Dressing - £26.00*

Whole Lemon Sole

*Parmentier Potatoes, Fennel, Mussels, Welsh Ale Sauce - £26.00*

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.*