



Restaurant Menu

1 Course 15.00 2 Courses 20.00 3 courses 25.00

Soup of the Day (v)

Saffron Pickled Sardine, Sauce Rouille Fennel and Tomato (gf)

Ham Hock, Garden Peas, Baby Gem and Whole Grain Mustard

Sour Cream Panacotta, with a Spring Vegetable Salad (gf)

Crayfish Bisque (gf)

Perl las Cheese, Granny Smith, Watercress and Granary Bread (v)

Grilled Mackerel, Sour Cabbage, Boulangiere Potato and Rhubarb (gf)

Breast of Chicken, Leg Tortellini, Sweetcorn and Wild Mushrooms

Duo of Lamb, Courgette, Basil and Wild Garlic (gf)

Cannelloni of Cauliflower and Pecan Nuts, Spring Vegetables and Parmesan (v)

Fillet of Hake, Butterbeans, Shrimp and Spring Cabbage (gf)

Cream Cheese Mousse, Strawberries, Pistachios and Tarragon (gf)

Lemon Grass and Lime Delice, Coconut Sorbet

Dark Chocolate Tart, Cherries and Kirsch Liquor (v)

Welsh Cheese Selection, Chutney, Fruit and Bara Brith

Selection of Ice Creams and Sorbets (v,gf)