

Spring Lunch Function Menu Valid from 1st April - 30th June 2012

Our function menus are created by our head chef, Grady Atkins using the best seasonal produce. We are passionate about Welsh food and modern British cooking.

Two Courses for £16.00
Three Courses for £20.00

Starters

Terrine Of Ham
little gem salad

Organic Spinach Soup
roasted artichoke - mozzarella

Black Mountain Smoked Haddock
risotto - cos lettuce sauce

Main Course

Fresh Brixham Griddled Mackerel Nicoise

Grilled Rump Of Celtic Pride Beef
salsa verde - grilled vegetables - potato crisps

Wye Valley Asparagus Tart
pea & broad bean ragout

Dessert

Panna Cotta
candied coconut - gorse flower marinated strawberries

Apricot Fool
pistachio custard - Breton shortbread

Rhubarb & Almond Cake
rosewater crème fraîche

Sides

Buttered and minted new potatoes

Selection of seasonal greens

£2.00 per person

£2.50 per person

Head Chef : Grady Atkins

