

## Sample À la Carte Menu

### Starters

Honey roast parsnip soup with an apple and ginger compote	£7.00
Ballontine of quail with candied walnuts and tea soaked sultanas	£7.50
Poached free range chicken salad with lentils and red vein sorrel	£7.00
Loch Fyne Scottish smoked salmon, caper cream, beetroot jelly and toasted soda bread	£8.00
Diver caught scallops with garlic and lime puree and micro herbs	£9.00
Pan seared foie gras with date purée, pancetta, hazelnut and a pain d'Épice cream	£8.00
Focaccia stuffed with mozzarella, sun blushed tomatoes, olives and purple basil	£7.00

### Main courses

Mi-cuit Loch Fyne salmon; low temperature cooked salmon with beetroot and vanilla reduction, spiced lentils and fennel cream	£21.00
Grilled red mullet with crispy potatoes, mustard lentils and brown shrimps	£19.00
Oven roast halibut with tomato fondu, baby leeks and grated Montgomery cheese	£21.00
Pan-fried duck breast with a chicory tart and creamed Savoy cabbage	£22.00
Roast haunch of venison with celeriac gratin douchinoise, buttered spring cabbage, pear purée and sloe gin reduction	£30.00
Poached fillet of Welsh beef with foie gras and spinach with baby vegetables, belle de fontanay creamed potato and bordelaise sauce	£35.00
Oven roast rump of Welsh lamb with fondant potato, white bean purée, artichokes, and a balsamic infused jus	£23.00
Red onion and taleggio tart with green beans and ratatouille	£16.00
Pumpkin risotto, rosemary, green beans and candied hazelnuts	£22.00

### Desserts

Chocolate delice; 3 layers of chocolate pastry, vahlrona chocolate mousse and icing with candied walnuts and a luxury Madagascan vanilla ice cream	£8.00
Fig and filo tart with burnt honey ice cream and coconut pannacotta	£6.50
Chocolate fondant with rum and raisin ice cream and Valrhona chocolate sauce	£6.50
White rum and coconut soufflé with white chocolate pouring cream	£6.50
Caramelised pineapple with a piña colada sorbet and mango purée	£6.50
Lime cheese cake with wild strawberry ice cream and chiffonade of fresh mint and jelly	£6.50
Selection of continental and Welsh cheeses with biscuits, celery and grapes	£9.50

Head Chef: Jonathan Edwards

\*A discretionary 10% service charge will be added to all parties of 6 or more

