

£25 Per Head - Booking Essential - Menu available on Jan 25th and Feb 14th/15th



To start

Truffled Mushroom Soup (V)

Jerusalem artichoke, wild mushroom and truffle soup, served with homemade mushroom and garlic loaf

Beef Carpaccio

Slices of peppered beef carpaccio, caper berries and parmesan shavings, topped with rocket and basil oil

Smoked Haddock Quiche

Chefs homemade leek and smoked haddock quiche, topped with a confit egg yolk and micro herbs

To share:

Breaded Brie (v) Breaded brie bites served with cranberry chutney and silver skin pickle, apple, grapes and Cradoc's Welsh crackers

Mains

Beetroot Risotto

Rich beetroot and fennel risotto with a hint of citrus, topped with freshly chopped chives and charcoal salt
With or without goats cheese

Tandoori Chicken

Butterflied chicken breast with tandoori spices, a spicy mango and pineapple salsa served with a sweet chilli and lime couscous, topped with watercress

Sewin

Pan roasted seatrout fillet served with charred shallot, pea purée and creamed mussels with red mustard frills

To share:

Venison Polpettes 'Lady & The Tramp' style classic Italian venison meatballs in a garlic, herb and tomato sauce, served over linguini pasta with garlic bread and house salad

Desserts

Rice Pudding (V)

A lightly spiced rice pudding served with a strawberry daiquiri compote

Champagne Mousse

Chambord and Champagne mousse with blackberries, whipped cream and dark chocolate sauce

Lemon Tart

Set lemon curd tart topped with Italian meringue and raspberry sorbet

To share:

Celebration of Chocolate (V) Sticky chocolate brownie, spiced dark chocolate mousse and cookie dough truffles, served with chocoholic and white chocolate ice creams

Vegan (V)

Vegetarian (V)