

Vegetarian option available by prior arrangement

DINNER MENU sample
Our Menu changes daily

Warm salad of Woodland Mushrooms

*served with smoked Bacon
and a drizzle of Truffle Oil*

Warm fillets of soused Pembrokeshire Mackerel

served with a fresh Gooseberry compote

Tossed Herb leaves

*with Organic Cherry Tomatoes
flakes of Scerrid Ewe's Milk Cheese and wholemeal croutons
tossed in a Welsh honey Vinaigrette*

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Seared fillet of Bawlch Brondinan

Pedigree Welsh Black Beef

*placed on a chiffonade of smoke scented Savoy Cabbage
with braised Fennel and dauphinoise Potatoes
and a Madeira Wine reduction*

Slow roast Brynhafod Welsh Belly Pork

*basted in local Tyronnell Honey, placed on a bed of caramelised Onions served with
a fluffy Potato and Apple mash with braised Red Cabbage and Organic curly Kale*

Roast fillet of line caught Milford Cod

brushed with a Chilli Jam

*accompanied with a Lime and Mint Cous Cous
wilted Spinach and steamed Pembrokeshire New Potatoes*

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Bara Brith Bread and Butter Pudding

Autumn berries in Welsh Elderflower Wine

placed in a Filo basked with Organic Crème Fraiche

A selection of Welsh Unpasteurised Cheeses

All the above at £27.83 per person

This is a minimum charge and it is subject to V.A.T. at 17.5%