

# MENU

## MOTHERS DAY 2024

### TO BEGIN

- Cumin roasted broccoli soup, charred sourdough (LGA, DFA)  
Salt baked beetroot, fennel cream, confit tomato, garlic crouton  
(Ve, DF), (LGO)  
Chicken liver parfait, white chocolate and truffle ganache, house  
chutney, brioche, micro herbs  
King prawn and cherry tomato bruschetta, feta cheese, micro  
basil, basil oil (V) (LGA)

### MAIN EVENT

- Roast topside of welsh beef, roast potatoes, cauliflower, carrot  
and swede mash, braised red cabbage, fine beans, yorkshire  
pudding + beef gravy (LGA), (DFA)  
Confit pork belly, celeriac puree, roast potatoes, baked carrot,  
fine beans, pork crackling, sage and onion croquette, cider jus  
(LGA)  
Free range chicken ballotine, sausage meat stuffing, roast  
potatoes, carrot and swede mash, fine beans, sage and onion  
croquette, pan gravy.  
Miso roasted salmon supreme, pea and mint risotto, parmesan  
crumb, water cress, pickled red cabbage (LGO, (DFA)  
Roasted aubergine, smoked aubergine puree, charred courgette,  
red pepper couscous, cashew nuts, sesame seeds, micro  
coriander, edible flowers (LGO, DFO, Ve)

### TO FINISH

- Soft set dark chocolate and penderyn whisky, fresh honeycomb,  
strawberries (LGO)  
Rhubarb compote, vanilla sponge, coconut custard, gin and tonic  
jelly, meringue, dehydrated rhubarb (DFO, LGO)  
Sticky toffee pudding, butterscotch sauce, milk ice cream,  
roasted white chocolate (LGO)  
Apple and blackberry crumble tartlet, crème anglaise, braised  
blackberry

2 courses £26.95

3 courses £31.95