



Dinner Menu

£48.00 per person

Head Chef Justin Pilkington is assisted by
Tim and Matt Reeve

Confit of Rhug Estate organic pork belly,
apple beignets, sage foam
or
Roasted quail,
boudin blanc, wilted kale, truffle jus
or
Scallop mousse,
cauliflower purée, black pudding, aged balsamic vinegar
or
Baked fig and goats cheese tart,
caramelised orange salad, fennel seeded caramel dressing
or
Black salmon,
celeriac remoulade

Butternut squash velouté *served with our compliments*

Wild garlic crusted Rhug Estate organic lamb,
confit tomatoes, tarragon gnocchi, Madeira jus
or
Roasted breast of Gressingham duck,
rhubarb purée, savoury granola, thyme jus
or
Seared sea trout,
pea and herb risotto, tomato fondue, star anise sauce
or
Grilled lemon sole,
lemon sole goujons, purple sprouting broccoli, tartare sauce
or
Parmesan and wild garlic tart,
glazed chicory, parmentier potatoes, white wine sauce

Trio of chocolate; dark chocolate fondant, white chocolate parfait,
chocolate Armagnac sauce,
or
Rhubarb crumble,
ginger Anglaise
or
Pineapple tart tatin,
coconut and lemongrass ice cream
or
A selection of Celtic Artisan farmhouse cheeses;
Perl Las, Welsh Brie, Celtic promise, Peppered Teifi, Hafod, smoked Pant Mawr,
wheat biscuits, fig and tomato chutney £5.00 supplement

Filter, cappuccino or espresso coffee served with hand made petit fours~£4.45

If you have any food allergies, food intolerances or special dietary requirements, please let us know before placing your order