



## Dinner Menu

£48.00 per person

Trio of beetroot,  
baby leaves, milk curd, hazelnuts

Crab,  
brown crab mayo, rye crisp, watercress

Confit duck,  
baby gem, pickled radish

Heritage tomato salad,  
basil gel, olive crumb

Sloe gin cured salmon,  
grapefruit purée, jelly, jam, rye crumb

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Pea soup, Parmesan and chives - *served with our compliments*

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Rhug Estate organic Welsh lamb: rump, belly,  
heritage carrots, pine nuts, spring greens

Pork belly,  
beetroot, capers, raisin, compressed lemon

Sea trout,  
broccoli: couscous, pickle and purée, Parmesan velouté

Roast cod,  
new potato bake, squid linguine, spring onions, radish, pistachio

Char grilled asparagus,  
braised gem lettuce, crisp potato, beurre noisette, hazelnuts, egg, croutons

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White chocolate cheesecake,  
dressed cherries, almond crumb

Eton Mess,  
raspberries, strawberries

Rice pudding,  
rum and lime roasted pineapple, toasted hazelnuts

A selection of Celtic Artisan farmhouse cheeses;  
Perl Las, Welsh Brie, Celtic promise, Peppered Teifi, Hafod, smoked Pant Mawr,  
wheat biscuits, pear 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**