



St David`s day

28th February

Lunch and dinner menu

Starters:

Leek and Caerphilly cheese tart.

Smoked haddock Welsh rarebit with cucumber ribbons and dill vinaigrette.

Mains:

Lamb cooked two ways: braised shoulder shepherd`s pie. Lamb loin sous vide with rosemary and red wine jus and mint jelly.

Sea trout with peas, broad beans and samphire with crushed potatoes.

Vegetable ravioli with sage butter

Desserts:

Bara berth pudding.

Deconstructive apple crumble with vanilla custard ice cream.

£15.00 per person

