



Starters

Onion Miso Soup, Brown butter croutons, Green onion £9

Duck Liver Mousse, Puff Pastry, Blackberry Ketchup, Blackberry Jelly, Apple £10

Goats Cheese Croquette, Textures of Beetroot, Sorrel £10

Cured Salmon, Smoked Cream Cheese, Sourdough Crumpet, Chives £11

Mains

Risotto Verdi, Edamame peas, Pistachio, Herb Oil, Burrata £20

Crab Ricotta Agnolotti, Lobster Chardonnay Sauce £22

Fillet of Cod, Crushed Potatoes, Confit Tomatoes, Pepper & Basil Puree £22

Beef Feather Blade, Pomme Puree, Confit Cabbage, Mushrooms, Chive & Garlic Emulsion £23

Duo of Lamb, Rump & Shoulder, Confit Potatoes, Charred Leeks, Glazed Carrots £25

10oz Ribeye Steak, Roasted Garlic, Peppercorn Sauce, Fries £29

Sides£4

House Salad

Fries

Chunky chips

Henllan bread

Seasonal Vegetables

Desserts

Chilled Rice Pudding, Poached Peaches, Raspberry Compote £8

Apple & Blackberry Crumble, Aerated Custard, Smoked Hay Ice Cream £9

Chocolate Coffee & Hazelnut Baked Alaska £10

Torched Perl Las, Blueberry IPA, Bara Brith £10