

# Saturday Evening Menu

Ceviche of Sea Bass

Pan seared Scallops Cauliflower 3 ways + £2,50

Pork rillettes, Black pudding, Apple, Celeriac

Honeyed Goats cheese, Hazelnuts & Rosemary

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Cider Apple sorbet

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5 Week Aged Fillet of Welsh Beef, Madeira Jus, Parsnips + £3

Corn fed Chicken breast, Prosciutto, Cockles & Laver bread

Whole roast Lemon Sole, Capers & Parsley

Sweet Potato & Okra Green Thai curry, Wild Rice

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Lemon Tart

Hot Chocolate fondant

Crème Brulee

Selection of Welsh Artisan Cheeses

£27.50 per person