

Winter Menu

Appetiser

Selection of homemade breads and oil ✓

Starters

Leek and parsnip soup ✓
topped with a honey and lemon crème fraîche

Cockle and laver bread fishcake
topped with a fried quails egg on a crispy bacon and mushroom salad

Warm red onion and lavender spring roll ✓
with a pear and cream cheese sorbet

Welsh rarebit and smoked chicken bruschetta
with homemade piccalilli

Garlic mushrooms and chicken livers
in a light savoury choux pastry

Main Course

Pan fried medallions of beef
with an oxtail croquette, winter root vegetables and a garlic and thyme jus

Apple wood smoked pollock
on a grain mustard mash and a Gorwydd Caerphilly cheese sauce

Beetroot and cinnamon infused salmon
on a horseradish fondant potato, roasted onion purée and glazed carrots

Breast of chicken wrapped in cabbage and bacon
on a casserole of braised puy lentils and baby potatoes
with a roasted tomato jus

Pan fried wood pigeon, black pudding and pork medallion
with braised red cabbage, sautéed chestnuts and an apple and mint béarnaise

Woodland mushroom and vegetable loaf ✓
with a chick pea and mixed beans stew

Leek and walnut strudel ✓
on cottage cheese and sweet potato mash with a ratatouille compote

Sampnires

