



5 COURSE TASTER MENU

We have created a menu to embrace the seasons and support local producers; We draw on the tapestry and history of the region, to bring the beauty of the landscape that surrounds us and the produce it provides, to your plate.

WELSH TAPAS

Local Produce on Welsh Slate

CELTICA ALE MARINATED HERRING

Laver bread jelly, sweet and sour carrots with crispy fried kale

PRESSED LOIN OF POYNTONS WELSH LAMB

Smoked purée of apricot, charred aubergine perfumed with cumin and a natural lamb glacé

A TARTLET OF RHUBARB

Vanilla scented clotted cream, topped with granola, finished with a light rhubarb caramel

COFFEE AND SWEET SANDRAS

Salted honeycomb dipped in chocolate

£37.00 for 3 Courses and £45.00 for 5 Courses

Food Allergies and Intolerances: Before ordering please speak to our staff about your requirements