

A La Carte Mains

Pan Fried Loin of Cod on a Bed of Pack Choy with Tempura Scallops served with a Veloute of Pink Ginger, Lemon Grass and Corn
£18.95

Responsibly Sourced Seabass Fillets on a bed of Crab and Purple Potatoes, with a Shallot and Liliput Capers Dressing
£18.95

Trio of Game with a Trio of Beetroot all served with Rich Game Jus and Madeira

- Rabbit Pithivier with Pickled Beetroot
 - Pan Fried Pigeon Breast, Beetroot and Onion Tart
 - Partridge Breast with a Beetroot Puree and Crispy Pancetta
- £19.95**

Brecon Beacons Venison Steak marinated with Fresh Herbs served with Potato Galette, Romanesco Cauliflower, Crispy Sweet Potatoes and a Port Wine Jus
£20.95

(V) Roast Winter Vegetables and Goat Cheese Tarte Tatin served with Baby Red Chard and Aged Balsamic Vinegar
£13.95

Slow Cooked Free Range Pork Belly with Braised Red Cabbage, Truffle Celeriac Puree, Rich Red Wine Jus
£19.95

Parmesan and Pistachio Crusted Welsh Lamb Rack with Goats Cheese Croquettes, Asparagus, Parsnip Puree and a Rosemary Port Jus
£22.95