



MENU

15 April – 1 May 2026

STARTERS

Clear Chicken Soup, Dumplings, Mushrooms and Truffle Oil

Crab and Shellfish Tagliatelle, Lemon and Prawns

New Season Asparagus, Poached Egg, Sauce Choron

Duck Liver Parfait, Caramelised Onion Jam, Brioche



MAIN

Pan-fried Rump of Welsh Lamb, Braised Dumpling, Turned Fondant Potatoes,
Greens and Rosemary Jus

Seafood Risotto, Asparagus and Peas, Crispy Squid

Chargrill Bavette Steak, Peppercorn Sauce, Fries and Salad (*£2 supplement*)

Roasted Red Pepper and Goat Cheese Quiche, New Potatoes and Rocket Salad



DESSERTS

Hot Chocolate Fondant, Lemon Bergamot Sorbet

Raspberry Millefeuille

Panna Cotta with Seasonal Fruit Compote

Cheese Trolley, Jelly and Handmade Crackers