

HORS-D'OEUVRES

Seared mackerel romesco, crispy broccoli stems and caperDentelle, goat's curd panna cotta, wood fired peppersWild garlic velouté, baked ricotta ravioli, preserved lemons

PLAT PRINCIPAL

Welsh dry aged rib eye 10oz, served with crispy onion, scorched tomato, mushroom, house butter and béarnaise (£5.00 supplement)

Grilled salmon, potage of leeks, potato dumplings and French sausageFree Range chicken, Napa cabbage, steamed dumpling, sesame and soyTarte fine, sweet cured tomatoes, soft Burrata, asparagus

SIDE ORDERS

Freshly baked bread £4.25 Hand cut chips £3.95 Creamed potatoes £3.95 Spinach £3.95 Mixed leaves £3.95

DESSERT

Tropics, coconut and passion fruit, pineapple candy, toasted meringue

Lemon panna cotta, iced blueberry, almond macaron

Rum Baba, passionfruit curd, pineapple compression, iced coconut