



WELCOME

ARRIVALS

*Cured trout & oyster croustade, pickled ginger
Salt baked carrot tart, smoked juniper, chamomile
Sourdough waffle, fromage blanc, red roe*

TREACLE BREAD

Served with salted Welsh butter

POULTRY BROTH

Cornish squid, white onion, acorn miso

ROASTED ORKNEY SCALLOP

BBQ maitake mushroom, chicken & whey sauce

CELERIAC RICE

Black winter truffle, Hafod

WILD TURBOT MOUSSELINE

Wild garlic, Wye valley asparagus

QUAIL PITHIVIER

Morel, jus gras, black garlic

MILK ICE CREAM

Italian meringue, yuzu

AMEDEI CHOCOLATE MOUSSE

Caramelia, malt, sea salt, vanilla

PETIT FOURS

Tasting menu £110