



WELCOME

ARRIVALS

*Cured trout & oyster croustade, pickled ginger  
Semi-dried tomato, parmesan sablé, ricotta  
St Brides crab, crème crue, lemon thyme*

TREACLE BREAD

*Served with salted Welsh butter*

LAMB BROTH

*White onion, spring vegetables*

SCOTTISH LANGOUSTINES

*Peas, chamomile, blackcurrant leaf*

CELERIAC RICE

*Black winter truffle, Hafod*

CORNISH TURBOT

*Maitake, chicken & whey sauce*

CARMARTHENSHIRE LAMB SADDLE

*Wye Valley asparagus, morel, wild garlic*

RAW MILK ICE CREAM

*Strawberry, sipello, Italian meringue, sorrel*

AMEDEI CHOCOLATE MOUSSE

*Caramelia, malt, sea salt, vanilla*

PETIT FOURS

HARROGATE BLUE (+£10)

*Brioche, caramelised apple, truffle honey*

*Tasting menu £110*