



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

TURBOT & SCALLOP WELLINGTON

Champagne 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)

Brioché, caramelised apple, truffle honey

Tasting menu £110