

Tasting menu

Lobster and potato salad

mango puree, cardamom and lime gastrique

Seared duck liver

rhubarb compote, pickled ginger, spiced bread

Pan fried sea bream

leek fondue, saffron cream sauce

Berwyn valley pheasant

lentils a la Francais, pumpkin and cumin puree

Coed y brenin roe deer loin

pancetta, braised red cabbage, fig and chestnut purees

Selection of British cheeses

quince puree, truffle honey

Williams pear sorbet

blackberry jelly, basil

Milk chocolate mousse

confit lemon, hazelnut

Coffee and petit fours

£85 per person

£125 with matching wines

Our kitchen handles potential allergen ingredients. Please notify our staff if you have a food allergy or intolerance so we can advise you on your menu choices. An allergen menu is available upon request.