

Two courses £25/Three courses £30

STARTERS

Roscoff onion soup
Croutons, rapeseed oil

Warm salad of Highland venison
Celeriac and apple remoulade, apple dressing

Confit salmon
Shellfish mayonnaise, sea aster, toasted fennel

MAINS

Organic Rhug Estate lamb
Jersey Royals, wild garlic, radish

Fillet of hake
Charred sprouting broccoli, braised alexanders, confit lemon

Hand rolled potato and hazelnut gnocchi
62° poached egg, winter truffle

DESSERTS

Frozen mango parfait
Green tea jelly, lime sorbet

Bitter chocolate fondant
Yoghurt sorbet, cherry gel

Jasmine panna cotta
Blueberry compote, lemon crumble

Tea, coffee and petits fours £6.00