

Mothers Day 2019

TO START.

Roast tomato & thyme soup with crispy croutons, homemade tomato & garlic focaccia bread, whipped welsh butter.

King & Atlantic prawn cocktail with little gem, Bloody Marie rose sauce , compressed cucumber, lemon & a malted sourdough & butter.

“HAM, EGG & PEAS”. Ham hock pressing, trio of peas, slow poached hen egg, pig granola. Leek, potato & welsh goats cheese terrine, bread crisps, sauce Vierge & olive oil powder.

THE MAIN EVENT.

24-hour Brisket of welsh beef with Yorkshire puddings & all the trimmings.

Roast pork loin chop with duck fat roast potatoes, pork & apricot stuffing, crackling & real gravy.

Slow cooked leg of lamb with minted Yorkshires, roast potatoes, real gravy & fresh mint gel.

Pan fried seabass fillet with baked potato puree, buttered samphire , mussel & saffron chowder.

Risotto of baby spinach & parmesan with roast purple spouting broccoli, toasted almonds & crispy spinach.

TO FINISH.

Homemade banoffee pie with chocolate shards.

Warm brioche bread pudding with Tonka bean custard & crystalized orange.

Sticky toffee pudding the caramel sauce & clotted cream ice cream.

Iced white chocolate parfait with beetroot & honey puree, beurre noisette crumb & pistachio sponge.

1 x COURSE £12

2 X COURSE £18

3 X COURSE £22

