

## Starters

Celeriac soup  
*Pickled apple, black pudding*

Mushroom tart  
*Parmesan salad*

Curried roasted halibut  
*Lentil dhal, cauliflower pakora*

Seared chicken liver  
*Bacon & onions*

Seaweed butter monkfish  
*Smoked bacon, artichokes &  
mussels*

## Main Courses

Roast tenderloin of pork  
*Crispy belly, sage jus*

Roasted hake  
*Leeks, smoked haddock croquette,  
parsley sauce*

Roast loin of venison  
*Venison hotpot, braised red cabbage,  
damson jus*

Grilled local seabass  
*Crab crushed potato, shellfish*

Perl Wen & root vegetable rotolo  
*Spinach, chive sauce*

## Puddings and Cheeses

Chocolate fondant  
*Toasted marshmallow, peanut butter  
ice cream*

Almond cake  
*Pear, cherries, vanilla ice cream*

Lemon verbena crème brulée  
*Shortbread, lemon sorbet*

Cinnamon biscuit  
*Apple & blackberry compote,  
elderflower custard*

Selection of regional cheeses  
*Celery, chutney, assorted biscuits*

*Appetiser and three courses - £39.00*