



# Menu

## Starters

Smoked haddock Sc'egg with asparagus soldiers	£5.25
Terrine of smoked mackerel with pickled vegetables and crusty bread	£4.95
Watercress soup with lemon and poppy seed mascarpone	£4.95
Chicken liver and wild mushroom pate with pickled walnuts and crusty bread	£4.95
Garlic roasted plum tomatoes, red onion and tarragon on toast	£4.95

## Mains

Chargrilled ribeye of Welsh beef with stilton cream, sautéed wild mushrooms and tarragon butter	£15.95
Grilled fillets of bream with garlic, parsley and tarragon wild mushrooms	£15.95
Pan roasted duck breast with butternut squash, parsnip and honey puree, buttered kale and vegetable crisps	£13.95
Pan fried fillet of sea trout with warm samphire and chervil salad, bacon bits and a cherry tomato and mint butter	£12.95
Pan roasted chicken breast with watercress salad and chilled broad bean and mint puree	£12.95
Dressed Aberdaron crab salad with tartare sauce, cornichons and warm crème fraiche and herb potato salad	£10.95
Baked Pont Gar cheese fondue with roasted garlic and rosemary baby potatoes, asparagus and redcurrant compote	£10.95

## Desserts

Welsh honey, lavender and milk jelly with clotted cream ice cream	£4.95
Manchester pudding with raspberry compote	£4.95
Bara brith and butter pudding with red berries and vanilla cream	£4.95
Rich dark chocolate, pistachio and raspberry terrine	£4.95