

## Starters

Roast celeriac soup, roast hazelnuts and truffle (vg) £8

Scallops, jerusalem artichoke, petit pois, verjus jelly, radish £11.50

Variety of baby beets, apple and celery gel, goats curd (v) £9

Quail, corn puree, charred corn, smokey bacon popcorn, baby glazed onions £10

Curried chicken terrine, bombay potato salad, coriander chutney £9

## Mains

Salmon, yellow curry, carrot and coconut dahl, beetroot and carrot bhaji £18

Roast turkey paupiette, garlic and herb roast new potatoes, roast maple glazed root veg, sprouts, mulled wine gravy £18

Mushroom and chestnut wellington, garlic and herb roast new potatoes, roast maple glazed root veg, sprouts, vegetarian gravy £18

Braised short rib of beef, confit garlic mash, mushroom, crispy onion and horseradish crumb, stout sauce £24

Slow braised pork belly, carrot, pickled mustard seeds, celeriac dauphinoise, ajo blanco £19

## Desserts

Hazelnut and brown butter tart, caramelised pear, buttermilk ice cream £8.50

Confit apple, crumble, blackberry sorbet £8.50

Tiramisu, Mascarpone mousse, chocolate cremeux, coffee jelly, sponge, chocolate tuile £8.50

Selection of Welsh cheese, quince, crackers £11

Gingerbread, Sponge, ice cream, crumb, apricot puree £8.50

