

## Appetisers

### **Italian Blue Olives 4**

BloodOrange & Argan Oil

### **Whitebait Singapore Curry 6**

Fruity Curry Sauce

### **Home Baked Breads 5**

Pomegranate, Rose, Mulberry

### **Pork Scratchings 4**

Smoked Pimento, Toasted Salt

### **Seasame Prawn Toast (SF) 6**

Oyster, Seasame Seed, Spring Onion,  
Sriracha & Sweet Hoisin

## Starters

### **Soupe Du Jour 7**

Home Baked Breads,  
Local Whipped Butter

### **Chicken Liver Parfait 7**

Champagne Grape & Blisted Apple Chutney,  
Raisin Toast, Autumn Leaves

### **Pan Seared Orkney Scallops 9 (N)**

Char-roasted Celeriac,  
Hazlenut Butter, Caramelized Apple,  
Crispy Panchetta Bacon

### **Truffle & Lemon Risotto 8**

Wild Mushrooms,  
Duck Yolk & Pecorino,  
Toasted Sage

### **Smoked Chilli Salt & Suichan Pepper 9**

Crispy Duck, Deep Fried Wonton,  
Roasted Peach & Anise

### **Carpaccio Of Beef 9 (N)**

Worstshire Sauce, Treacle,  
Oak Ember Ahes, Toasted Salt,  
Pink Peppercorns, Lillyput Caperberries,  
Candied Walnuts, Dijon, Winter Leaves

### **Trio Of Pork 9**

Chrorizo & Black Pudding Scotch Egg,  
Brambly Apple & Thyme Sausage Roll,  
Cracked Salt & Pink Peppercorn Crackling

### **Menai Mussels (SF)**

Nolly Pratt Vermouth, Roasted Garlic,  
Clotted Cream 9/18

Marsala Spice, Rich Ragu, Crispy Onions 9/18

## Mains

### **Royal Rhug Estate 26**

#### **8oz Fillet Mignon**

Add Tiger King Prawns 9

Add Cornish Lobster Tail 20

Tripple Cooked Chips, Roasted Vine Tomato,  
Butter Roasted Garlic Portobello Mushroom,  
Rocket & Pecorino, Cafe De Paris Butter,  
Pepper Butter Cream OR Rich Red Wine Jus

### **Rare Breed Braised Beef Brisket 24**

Clotted Cream Mash, Roasted,  
Vegetable Panache, Crispy Onions,  
Rich Madeira & Marrobone Jus

### **Sweet Sticky Chipolte Pork Shoulder 22**

Bourbon BBQ, Campfire Mash & Maple,  
Caramelized Onions, Toasted kale

### **Pistachio Crust Bala Lamb 26 (N)**

Lamp Rump, Dijon, Pistachio & Pink Peppercorn,  
Accomplimented Rich Lamb Ragu, Sheperds Pie,  
Smoked Butter Mash,  
Candied Red Cabbage,  
Seasonal Vegetable Assiette

### **Peanut Butter Chicken 20**

Bruised Lime Leaf, Dry Toasted Spices,  
Balinese Red Curry,  
Cashew & Cardamome,  
Twice Baked Rice Pudding Cassia & Coconut

### **Champagne & Caviar 26 (SF)**

Seabass Wrapped In Prosciutto,  
Encassed With Crayfish Tales,  
Cornish Crab, Creme Fraiche & French Taragon,  
Pan Roasted, Champagne & Caviar Butter,  
Roasted Garlic Dauphinoise,  
Seasonal Vegetable Assiette

### **Orchestral Of Seafood (Fruits De Mer ) (SF) 28**

Pan Seared Salmon, Home Smoked Haddock,  
Cornish Seabass, Tiger King Prawn,  
Menai Mussels, Roasted Garlic Dauphinoise,  
Burnt Lemon Butter,  
Seasonal Vegetables Panache

## Sides 4

- Triple Cooked Chips

- Dauphinoise, Roasted Garlic & Jersey Cream

- Clotted Cream Mash

- Seasonal Panache