

Granary Menu

STARTERS

Wild rabbit & tarragon ravioli, wilted kale, rabbit consommé
Beetroot carpaccio, goats cheese mousse, pickled seasonal vegetables (v)
Wood pigeon, cherry gel, British watercress & red chicory salad
Seared scallops, bloody mary sorbet, black garlic mayonnaise
Grilled halloumi & watermelon panzanella salad (v)
Seasonal soup of the day, freshly baked rous bread

MAIN COURSES

Corn fed chicken, pea gnocchi, beans, wild mushroom jus
Grilled seabass, fennel & apple puree, roasted fennel, cherry tomatoes
Broccoli & goats cheese mousse, beans & confit carrots cassoulet,
red pepper coulis (v)
Seared sea trout, shimeji mushroom consommé
Mimram Valley lamb, tomato & mint jus, carrot purée, fondant potatoes
Tewin Bury beef burger topped with bacon & cheese in a brioche bun,
hand cut chips, onion rings, coleslaw

DESSERTS

Caramlised lemon tart vanilla, crème fraîche
Raspberry mousse, cherry sorbet & pistachio
Warm dark chocolate soufflé, mint ice cream
Banana & pecan sponge toffee sauce & vanilla ice cream
Selection of four British cheeses, salted walnuts fruit chutney &
wafer biscuits (£1 supplement)

3 courses for £33

If you have an allergy or dietary requirement, please tell us before placing your order