

Dinner Menu

Served 5pm to 9pm

STARTERS

Potage of wild mushroom, truffle foam (v)	£5.5
Confit duck leg terrine, carrot & orange purée, plum jus	£7
Hand dived scallop, white wine chowder, micro coriander, homebaked sour dough	£12.5
Scorched mackerel, cucumber gel, fennel crisp, sundried tomatoes, lemon & Tewin herb oil	£6.5
Baby beetroot salad, seasonal leaves, black garlic emulsion, balsamic pearls, parsnip crisps, crispy hens' egg (v)	£6.5

MAIN COURSES

Tewin Bury fish pie, toasted sour dough, tenderstem broccoli	£16
Butternut squash & red chilli risotto, balsamic wafer, fresh rocket & radish salad (v)	£14
Corn-fed chicken breast, chicken consommé, baby vegetables, saffron turned new potatoes	£19.5
Mimram Valley duo of lamb, minted pea purée, curly kale, young carrots	£21
Pork tenderloin, potato layers, tenderstem, spiced apple purée, cider & cinnamon jus	£18

STEAKS

Served with portobello mushroom, semi dried plum tomato, farmhouse chips, watercress
Add red wine jus or peppercorn sauce £3

28 Day aged ribeye steak	£24
21 Day mature sirloin steak	£25

SIDES

Creamed potatoes / Farmhouse chips / Buttered spinach / Onion rings / Tenderstem broccoli & shaved parmesan	£4
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If you have an allergy or dietary requirement, please tell us before placing your order

Desserts

PUDDINGS

Iced blackberry parfait, apple sponge, honeycomb	£6.5
Warm fig & almond tart, spiced red wine syrup	£7
Chocolate décadence, aerated chocolate, cherry sorbet	£7
Passion fruit mousse, pina colada sorbet, mango tuile	£6.5
Selection of cheeses, elderberry & grape chutney, crispy flat bread	£9

HOT BEVERAGES

Selection of Teas	£3
English everyday, Earl Grey, Peppermint, Red Bush, Camomile, Lemon & Ginger, Pure Green Tea, Green Tea & Jasmine, Cranberry & Raspberry, Golden Darjeeling, Fresh Mint Tea	
Americano	£3
Latte, Cappuccino, Espresso (double or single)	£3.5
Hot Chocolate	£3.5

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