

Granary Menu

STARTERS

Scorched mackerel, cucumber gel, fennel crisp, sundried tomatoes,
lemon & Tewin herb oil

Baby beetroot salad, seasonal leaves, black garlic emulsion, balsamic pearls, parsnip
crisps, crispy hens' egg (v)

Confit duck leg terrine, carrot & orange purée, plum jus

MAIN COURSES

*Sides available at £4.00 each: creamed potatoes, farmhouse chips, buttered spinach, onion rings,
tenderstem broccoli & shaved parmesan*

Tewin Bury fish pie, toasted sour dough, tenderstem broccoli

Corn-fed chicken, dauphinoise potatoes, tenderstem broccoli, red wine jus

Butternut squash & red chilli risotto, balsamic wafer, fresh rocket & radish salad (v)

Tewin Bury beef burger, mature cheddar, lettuce, tomato served in a brioche bap,
farmhouse chips, red onion chutney, coleslaw

DESSERTS

Iced blackberry parfait, apple sponge, honeycomb

Warm fig & almond tart, spiced red wine syrup

Chocolate décadence, aerated chocolate, cherry sorbet

Selection of cheeses, elderberry & grape chutney, crispy flat bread (£2 supplement)

3 courses for £33

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