



**Dinner Menu**  
**(Subject to Change)**

**Starters**

*Beetroot and Blue Cheese Salad*  
*Beetroot Syrup, Orange and Caramelised Walnuts*

*Chicken Liver Parfait*  
*Port Reduction, Brioche, Gherkins*

*Pigeon Breast*  
*Green Pea Risotto, Pea Shoots*

*Mackerel*  
*Tomato Pressing, Caesar Dressing, Silver Skin Artichokes,*  
*Rocket Salad*

*Pan Fried Scallops*  
*Butternut Squash Puree, Black Pudding, Cumin Oil, Micro Herb*

*Lobster Ravioli*  
*Confit Fennel, Mango, Pea Shoots, Lobster Bisc Sauce*



### Main Courses

#### *Roast Pork Belly*

*Herb Potato Puree, Baby Carrots, Broad Beans, Shallots, Red Wine Sauce*

#### *Loin of Venison*

*Braised Chicory, Fondant Potato, Caramelised Pear, Parsnip Puree, Curly Kale, Red Wine Sauce*

#### *Breast of Free Range Guinea Fowl*

*Sweet Potato Puree, Braised Red Cabbage, Sage, Madeira Jus*

#### *Supreme of Salmon*

*Cockles, Broad Beans, Fennel, Herb Broth*

#### *Rump of Welsh Lamb*

*White Bean Puree, Peas, Carrots, Broad Beans, Confit Potato, Thyme Reduction*

#### *Atlantic Halibut*

*Cauliflower Puree, Deep Fried Cauliflower, Crushed New Potatoes, Capers and Raisin Emulsion*