



Plated

Price: £28.50

Please choose two options for starter & main and one dessert

Starters

Jasmine tea-smoked trout with sea sprigs and chicory

South Glos bresaola with home-picked vegetables and thyme oil

Chestnut mushroom, Caerphilly & pine nut raviolo on wilted spinach with lovage butter (v)

Asparagus, nectarine and quail egg salad with sorrel vinaigrette (v)

Kale and avocado gazpacho with coriander-infused oil (vegan)

Smoked duck and bittersweet chicory salad with toasted pistachio

Mains - all served with big bowls of seasonal vegetables

Pan fried sea bass with walnut & sorrel pesto on sweet potato rosti

Welsh lamb with anchovy tapenade and crushed new potatoes

Fennel and shallot tart tatin with marinated broad beans and pearled spelt tabbouleh (vegan)

Roasted chicken supreme & tarragon jus with wild mushroom and potato gratin

Sumac-roast cauliflower steaks with candied lemon and aioli new potato salad (vegan)

Dessert

Pimms & summer fruit jelly with strawberry shortbread
Tarte au citron with black pepper syrup and clotted cream

Chocolate and Guinness bread pudding with saffron crème fraîche

Matcha coconut mousse with aromatic cardamom poached pears

£35 per head for three courses

£28.50 per head for two courses