SHOOT MENU

To Begin

Hand Dived Scallops
Apple gel, black pudding crumb, roast apple & celeriac

Brockman's Gin-cured Salmon
Grapefruit salsa & avocado purée

Partridge
Carrot, cabbage and sprout leaves, pickled blackberries, pistachios

Candied Beetroot
Spiced walnuts, goat's cheese pearls, garlic toasts

Main Event

Rare Fillet of Beef
Confit tomato, portobello mushroom, beer onions, triple-cooked chips & bêarnaise sauce

Turbot Fillet
Braised fennel, parsley crumb & mussel sauce

Roast Cauliflower
Ras el hanout, toasted chickpeas, cashew nut cream, pomegranate & charred courgette

Guineafowl Ballantine
Roast celeriac purée, savoy cabbage & leek, sage & onion croquette, madeira jus

Pork Fillet Wellington
Chestnut mushroom duxelles, apricot purée, spinach, hassleback potatoes, dijon cream sauce

Goosnargh Duck
Cavolo nero, cherry gel, kohlrabi dauphinoise, confit duck leg bonbon

All Welsh Lamb
Garlic & herb lamb rump, confit lamb fritters, artichoke & kohlrabi dauphinoise, cavolo nero, port jus

Finale

Brandy Snap
Poached plumbs, clotted cream, gingerbread, salted caramel

Chocolate & Penderyn Tart
Macerated raspberries & pistachio praline

Cereal Milk Panna Cotta
Blueberries, honey granola & fig

Lemon Crème Brûlée
Lemon thyme shortbread, lemon sorbet