

Main Courses

Roast corn fed chicken breast, pommes mousseline, caramelised endive, confit sweet garlic & Cabernet Sauvignon jus

Roast corn fed chicken breast with Italian sausage, creamy parmesan polenta, wilted cavolo nero, pepperonata & vintage balsamic jus

Roasted crown of pheasant with celeriac purée, apples, chestnuts, savoy cabbage & calvados jus

Confit lamb shoulder crepinette with white bean puree, chermoula roasted root vegetable & preserved lemon jus

Brisket of beef with root vegetables, salsa verda & horseradish cream

Gressingham duck breast au poivre, pumpkin puree, crisp pastilla, sauce poivrade & caramelised orange

Roasted saddle of Welsh lamb with minted salsa verde, Dauphinoise potatoes, fine green beans & star anise jus

Roasted rump of Welsh lamb. Pressed shoulder cromesqui, white onion & garlic puree, black cabbage, roasted tomato & cep jus

Seabass with potato gnocchi, Jerusalem artichokes, sautéed chanterelles & truffled beurre blanc

Sirloin of beef with Café de Paris butter, triple cooked duck fat chips, watercress salad & vine tomato salad with finely chopped shallots

Rib eye of 28 day aged beef with tartiflette & a lettuce heart salad with classic French dressing

Roasted rack of Welsh lamb persillade, gratin of white beans, roast garlic, Provençal tomato & red wine jus

Halibut with creamed parsnip, steamed spinach, sautéed wild mushrooms & morel velouté

Bouillabaisse red fish, monkfish & prawns, tiny peeled new potatoes, baby fennel, saffron broth & aioli

Fillet of 28 day aged beef with roasted winter roots, cavolo nero purée and Barolo jus

Roasted fillet of venison, parsnip & potato cake, spiced red cabbage & gamekeeper's jus