



Chef's Amuse Bouche

To Start

Cured Local Salmon, Radish & Orange Salad, Coriander Oil

Quail Consomme, Smoked Quail, Spring Vegetables

Celeriac & Apple Salad, Baby Gem, Perl Las Dressing & Candied Walnuts

To Follow

Seared St Brides Bay Scallops, Crab & Pea Tortellini, Hazelnut Puree, Beurre Rouge

Celtic Pride Sirloin of Beef, Dauphinoise Potatoes, Kale & Baby Carrots

Rump of Pembrokeshire Lamb, Braised Shoulder, Roasted Root Vegetables, Lamb Jus

Parmesan Gnocchi, Sweet Potato Puree, Roasted Manorbier Asparagus, Poached Duck Egg

To Finish

Dark Chocolate Parfait, Mascerated Cherries, Toffee Apple Marshmallow

Mixed Berries, Sweet Red Wine Sauce, Pembrokeshire Clotted Ice Cream

Warm Citrus Polenta Cake, Lemon Ice Cream, Pistachio Brittle

Freshly Brewed Tea or Coffee with Homemade Truffles

£35 per person