

NEW YEAR'S EVE dinner







menu

Barti Rum Focaccia

Seaweed butter (V,W,D)

Smoked Duck

Crisp duck liver, pickled kumquats, celeriac, watercress (W,E,SD,MU,C)

Crisp Fillet of Brill

Cucumber, brown shrimp, smoked dill butter (W,F,CR,D)

Pembrokeshire Pink Gin and Lemongrass Sorbet (V)

Fillet of Welsh Beef

Lobster and Welsh rarebit croquette, BBQ onion, fennel purée, pickled mushrooms (W,CR,D,SD)

Iced Peanut Butter Parfait

Chocolate coffee mousse, candied banana (V.E.SD.D.S)

Freshly Brewed Coffee and Tea

Petits fours (V,SD,D)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts
Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU)
Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD)

Sulphur dioxide | Lifestyle: Plant-based, (V) Vegetarian