

Dinner Menu

Served from 19:00 to 21:30

Starter

A selection of fine soups

£ 3.45

Pan fried king scallops & belly pork with pea puree & apple sauce

£ 7.75

Home cured smoked salmon gravadlax with tequila and lime, papadelle cucumber and rocket salad

£ 5.75

Pan fried breast of smoked wood pigeon with celeriac remoulade, chicory and pine nut salad

£ 5.95

Mosaic of game with honey soured vegetables and plum dressing

£ 6.45

Tartlet of gruyere cheese and caramelised red onion with tomato chutney

£ 5.45

Main Course

Roast breast of Gressingham duck, butternut squash puree, sweet potato fondant and honey roast figs

£18.95

Roast breast of guinea fowl & confit leg with trio of Gower beetroot

£ 17.25

Welsh black beef fillet with curly Kale, potato rosti, root vegetables, béarnaise sauce, and light jus

£ 23.95

Fillet of local dover sole & crab mousse with crushed potato, ratatouille, olives and tomato vierge sauce

£ 18.95

Lozenges of wild bass with salad of leeks, mushroom and fennel, garlic crayfish tails and bisque sauce

£ 17.95

Pan fried haloumi and spiced lentil salad with roasted vegetables and balsamic dressing

£ 13.45

Please be aware that some of our dishes will contain nuts and/or traces of alcohol. If you have any dietary needs or allergies that require attention, just let us know and we will do all we can to accommodate them.

Head Chef: Christos Georgakis