

<p style="text-align: center;">Lunch</p> <p style="text-align: center;">£ 25 – 3 Courses £ 20 – 2 Courses</p>	<p style="text-align: center;">Dinner</p> <p style="text-align: center;">£ 35 – 3 Courses £ 30 – 2 Courses</p>	<p style="text-align: center;">Vegetarian</p> <p style="text-align: center;">£ 25 – 3 Courses £ 20 – 2 Courses</p>
<p style="text-align: center;">Cwrs Cyntaf / First Course</p> <p style="text-align: center;">Foie Gras Torchon Preserved Fruits Toasted Brioche</p> <p style="text-align: center;">Hereford Snails Cassoulet Ham & Gnochhi</p> <p style="text-align: center;">Mushrooms (v) Roasted vegetables Spinach & Spelt</p> <p style="text-align: center;">Teriyaki Organic Salmon White Miso Broth</p> <p style="text-align: center;">Cornish Crab Cannelloni Style Avocado and citrus</p>		<p style="text-align: center;">Prif Gyrsiau / Main Courses</p> <p style="text-align: center;">Fish Pie Salmon Boudin Lemon Juice</p> <p style="text-align: center;">Diver Scallops Jerusalem Artichoke Chicken Jus</p> <p style="text-align: center;">Sadler's Venison Bacon & Onion Tart Xeres Vinegar Sauce</p> <p style="text-align: center;">Taglaitelle (v) Black Truffle Grana Padano Cream</p> <p style="text-align: center;">Woodland Pork Belly Smoky Glaze Swede Fondant Chutney</p>