

Dinner

WEDNESDAY 25 FEBRUARY 2026

Amuse-bouche

Marinated langoustine,
avocado condiment and creamy nage

Cookpot of Cornish turbot,
butternut squash and leeks,
fennel pollen

Saddle of venison from Rhug Estate,
caramelized salsify, tarragon pesto
and grand veneur sauce

Confit apple, vanilla ganache
and cinnamon, Granny Smith sorbet

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a
member of the restaurant team know upon placing your order.