

## A la Carte Menu

Beetroot & Gin infused Salmon, Egg White, Egg Yolk, Caper, Parsley Salsa £9.90

Cauliflower Soup, Spiced Cauliflower, Coriander £7.50

Mozzarella, Baba Ganoush, Courgette, Olives £9.50

Warm Ham Hock Terrine, Pearl Barley, Burnt Onion Broth £10.50

Local Fresh Seeded Bread and Butter £1.50

Roast Chicken, Butternut Squash, Cavolo Nero, Mash Potato £23.50

Roast Brill, New Potatoes, Heritage Carrots, Braised Fennel, Crayfish Bisque £24.50

Pumpkin Risotto, Cured Lemon & Fennel Salad, Puffed Pumpkin Seeds £17.50

Lamb Rump & Braised Lamb Belly, Courgette, Broccoli, Baby Onion & Sweetcorn Ragout £29.50

Side dish of Seasonal Vegetables or Jersey Mids Potatos £3.50 each

White Chocolate Cheesecake, Raspberries £9.50

Roast Peach, Almonds, Jumbo Oats, Vanilla Ice Cream £9.50

Rice Pudding, Sweet Pickled Plums, Rum & Vanilla Hazelnuts £9.50

Chapel Cheeseboard with a selection of 3 quality Welsh Cheeses Perl Las/ Perl Wen/ Hafod Organic Cheddar with Cradocs Crackers & Apple Chutney £10.50

Please advise of any dietary requirements before ordering.