



A la Carte Menu

Cauliflower Soup, Curried Croutons **v ve**
£7.50

Warm Ham Hock Terrine, Creamed Leeks, Crispy Chestnuts
£9.00

Salmon Gravavlax, Lime Creme Fraiche, Beetroot & Raisin
£9.00

Roast Scallops, Mushroom Pearl Barley, Crispy Pancetta, Buttered Brioche
£10.50

Shallot Tarte Tatin, Perl Las Cheese, Candied Walnuts, Apple & Frisee **v**
£19.50

Beetroot Risotto, Cured Grapes, Caper, Lemon & Hazelnuts **v ve**
£18.50

Roast Venison, Salt Baked Swede, Pot Roast Leeks, Buttered Kale, Sunflower Seeds
£26.00

Poached Cod, Roast Parsnip Broth, Sweetcorn, Purple Sprouting, Wild Rice
£22.50

Rum Roasted Pineapple, Lime, Ginger Croutes, Vanilla Ice Cream (can be made) **ve**
£8.50

Passion Fruit Parfait, Chocolate Mousse, Almond Brittle
£8.00

Brioche Bread & Butter Pudding, Treacle Cream
£8.00

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

v = Suitable for Vegetarian / **ve** = Suitable for Vegans
Please advise of any dietary requirements before ordering.