

# A La Carte Menu

## Starters

Caramelized scallops, morcilla, artichoke purée, chorizo dressing  
£ 9.00

Braised ham, roast apple and foie gras terrine,  
fig purée, fennel caramel  
£ 8.00

Light shellfish and red pepper broth, samphire, mollusc dim sum  
£ 7.00

Grilled Pershore asparagus, poached hen's egg,  
truffle hollandaise, pecorino  
£ 7.00

## Main Courses

Fillet of monmouthshire lamb, woodland mushrooms, fresh peas,  
tarragon, sweetbreads  
£ 22.00

Caramelized turbot, lobster and salt cod galette, asparagus, baby fennel  
£ 21.00

Slow roasted loin of Richard Vaughan's "middlewhite" pork, cauliflower puree,  
pancetta, beer cured onions  
£ 18.00

New season pea, broad bean and pecorino risotto, pecorino crisp  
£ 17.00

All our dishes are suitably garnished, however if you feel you would  
like additional vegetables or potatoes, we would be happy  
to provide a further fresh selection.

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*Hansantfræed Court*

## To Finish

Chocolate and pecan brownie, maple espuma, raspberries  
£ 8.00

Kirsch infused burlat cherries, pistachio nougat, chateau musar jelly,  
anise ice cream  
£ 7.00

Caramelized peach, lime pain perdu, pink champagne  
£ 7.00

Selection of exclusively Welsh artisanal cheeses, celery, grapes,  
bara brith and wheat biscuits  
£ 9.00

Please choose some, or indeed, all of the following:

### **Perl Wen**

A brie style, creamy full fat soft cheese with a fresh lemony centre. Made from organic cow's milk by gwynfor and thelma adams in the heart of west wales. Commended at the 2005 welsh true taste awards

### **Caws Talley**

A creamy goats milk cheese from the brecon beacons, this soft cheese is at its best in the autumnal and winter months. Aged for only three weeks, it has a mild flavour with a slightly tangy finish

### **Gorwydd Caerphilly**

This semi hard unpasteurised cows milk cheese is made in the traditional caerphilly manor by todd trethowan at cilwr farm, talley. It is pressed in the old fashioned way into a 30cm wheel, and then aged for a minimum of 12 weeks. As the cheese ages, it softens from the classic crumbly caerphilly, to become creamier in texture with a deeper tangy flavour.

### **Perl Las**

A full fat organic blue-veined hard cheese made from cow's milk by caws cenarth at boncath. Light and slightly salty in taste, this was the gold medal winner at 2004 true taste awards and the 2005 british cheese awards

### **Celtic Promise**

A semi hard, raw cow's milk cheese washed in cider, made on glynhynod farm, by john and jatrice savage onstwedden in ceredigion, west wales. Celtic promise has a smooth orange rind, with light blue mould, firm, yet elastic, rich texture with a smooth spicy full flavour. This excellent cheese is actually recommended to be tasted with cider.

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Freshly brewed coffee and petit fours  
£ 2.50

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