



Squib / Dragon Dinner 14th August

£55 per person

Starters

- Scallops, Corn puree, chorizo, chive oil
- Carbonara Arancini, Parmesan foam, Tomato & saffron aioli
- Burrata, red pepper gazpacho, heritage tomatoes, croutons, basil

Mains

- Monkfish tail, tarragon cream, fondant potato, tenderstem, pea puree
- Braised Jacobs Ladders, Dauphinoise, braised Roscoff onion, red wine jus
- Pan fried Gnocchi, Pea velouté, Broad beans, crumbled Feta, Pistachio pesto

Desserts

- Lemon Posset, strawberry & champagne sorbet, Shortbread
- Chocolate Torte, Coffee Chantilly, Candied Pecans
- Welsh Cheese board, Chutney, Cracker, Grapers