

Gorse

Broth of native Welsh seaweeds

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Bara Brith, mature Caws Cerwyn and Welsh truffle

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Lobster from Pembrokeshire, chamomile, trout roe and
fennel pollen

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Preserved local mushrooms, lovage and pickled juniper

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Scallop cured in pine and marigold, celeriac and smoked
cream

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Hay smoked mackerel, a paste made out of roses,
horseradish and local wild mushroom broth

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Roasted kelp custard, N25 Kaluga Hybrid caviar

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Gently steamed cod, roasted onion cream, pheasant and
unripe juniper berry broth

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Roasted monkfish, smoked pike perch roe and Boston
squash cooked in salted cultured butter

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Breconshire fallow deer, spiced beetroot and
blackcurrant

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Parkerhouse roll

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Deer shoulder, spiced butter, potato and red cabbage

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Pear, Earl Grey and Montgomery Solaris

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Toasted oat llymru, smoked cherry jam, apple caramel
and blackcurrant wood oil

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Honey and meadowsweet cake

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Apple and sweet clover jelly

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Penderyn whisky cannelé

£125