

Gorse

Broth of native Welsh seaweeds

-

Bara Brith, mature Caws Cerwyn and Welsh truffle

-

Lobster from Pembrokeshire, chamomile, trout roe and fennel pollen

-

Preserved local mushrooms, lovage and pickled juniper

-

Scallop cured in pine and marigold, celeriac and smoked cream

-

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

-

Roasted kelp custard, N25 Kaluga Hybrid caviar

-

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

-

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

-

Breconshire fallow deer, spiced beetroot and blackcurrant

-

Parkerhouse roll

-

Deer shoulder, spiced butter, potato and red cabbage

-

Pear, Earl Grey and Montgomery Solaris

-

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

-

Honey and meadow sweet cake

-

Apple and sweet clover jelly

-

Penderyn whisky cannelé

£125