

Evening Menu

Available between 6:00 and 8:00pm

Starters

Light summer tomato soup with croutons and basil oil

Salad of smoked mackerel fillet, pickled vegetables and lemon, garlic mayonnaise

Boiled ham & roast chicken terrine with apricot & pistachio relish

Mixed mushroom & white bean pate with black truffle dressed garden salad and toasts

Radish, honeydew melon, cucumber & goats cheese with premium balsamic and fresh garden herbs

Main Course

Diced and minced Welsh beef cottage pie with side of steamed vegetables or pot of BBQ baked beans

Indian sweet potato & red lentil dal with crispy leeks and roast coconut jasmine rice

-----The dishes below are served with seasonal vegetables and potatoes-----

Braised Gower salt marsh lamb with rosemary and garlic gravy

Griddled honey, mustard & rosemary chicken breast with roasted cherry vine tomatoes

Pan roast salmon fillet with marsh samphire and homemade tartar sauce

Desserts

Our garden rhubarb crumble with custard

Warmed Welsh cakes with strawberries, Chantilly cream and butterscotch sauce

Profiteroles with chocolate caramel sauce and hazelnut praline

Vanilla cheesecake with our garden blackcurrant compote

Fresh fruit salad with lemongrass, ginger and sweet wine syrup and 'Marios' vanilla ice cream

3 courses for £20 per person