

Dinner, Llangoed Hall

TO START

Hens egg, pearl barley, Jerusalem artichoke and minus 8 vinegar

Wild mushroom tart, smoked Lincolnshire poacher and pickled walnut

MAINS

Celeriac pitivier, truffle, roast shallot, kale

Roast cauliflower, trompette miso puree, dukkha spice

TO FINISH

Russet apple, caramelised puff pastry and apple sorbet

Valrhona orelys cremeaux, blackberry cheese cake ice cream and liquorice

Our menus are put together using the highest quality ingredients from our gardens and trusted suppliers.

Please make us aware of any dietary requirements.