

SAMPLE SUPPER MENU



S T A R T E R

Autumnal local garden pumpkin & Squash soup, sourdough 8
Wye valley smoked salmon, horseradish cream 10
King prawn Marie Rose 12
Fillet steak tartare 18
Fresh half shell scallops, garlic & herb butter 12
Buratta di Puglia, Titley tomatoes, pesto, honey & balsamic 14
Ham hock terrine, apricot chutney 12
Remy Martin woodland mushrooms, sourdough, watercress 16

M A I N

Half pot caught Scottish **lobster**, garlic & lemon butter, frites 28
Welsh dry aged rack of hill **lamb**, red wine sauce, truffle gratin 34
Langoustine & **king prawn** tagliatelle, garlic, chilli & shellfish sauce 22
Free range **duck** breast, cassis sauce, greens, pommes anna, poached pear 28
Day boat caught **cod** fillet, hand cut chips, tartare 20
Wild poached Cornish **Halibut**, lobster sauce, greens, samphire 30
Willersley Court **fillet** of beef, asparagus, béarnaise, triple cooked chips 38
Roasted **figs**, goat's cheese, walnuts, salad leaves 24

S W E E T S

Penrhos wonky raspberry gin pannacotta 9
Cointreau & nutmeg Crème Brûlée 9
Raspberry meringue, sorbet & cream 9
Chocolate fudge brownie & vanilla ice cream 9
White chocolate, raspberry bread & butter pudding 9