

March Market Menu

The first few signs of spring are beginning to show themselves, March is a bit of an intermittent month with everyone waiting for the full bounty of produce to arrive. However, with a few milder months has resulted in some spring favourites cropping up earlier than previous years

To start...

Welsh mussels from the Menai straits

with cider, leeks and chorizo

Burrata Bruschetta

With sugar snap peas, spring onion, radish, mint and chilli on toasted sourdough

Too follow...

Roast Rump of Lamb

Confit lamb fat carrot, lamb shoulder shepherd's pie, minted peas and pearl barley
£21.00

Escalope of wild sea bass

with sautéed smoked bacon, celeriac puree, red chicory, runner beans and red wine sauce

Too finish...

Panna cotta

Orange Blossom Jelly & Blood orange Salad