

The Lodge

A la Carte - Specials

Sharing Boards

Artisan Bread Board (V) - To share £8.00
Welsh butter, maldon sea salt, olive oil and balsamic reduction

Antipasti Board - To share £12.00
Selection of cured meats, sun blushed tomatoes, olives, cornichons, Welsh Butter, olive oil, balsamic reduction, artisan bread

Baked Camembert Fondue (V) - To Share £12.00
Honey & truffle, figs, rosemary, crudities, artisan bread, red onion marmalade, Welsh butter

Starters

Game Terrine £8.50
Parma ham, spiced plum chutney, pickled blackberries, sourdough shard

Goats Cheese and Sweet Red Onion Tarte Tatin £8.00
Shallot preserve, watercress salad

White Hare Gin Cured Salmon £9.00
Beetroot textures, caviar & samphire

Mains

Pan Seared Duck Breast £22.00
Pickled blackberries, calvo nero, red cabbage curee, wild mushroom arancini, red wine jus

Venison Wellington £24.00
Heritage carrot, truffled potato, maderia jus

Salt Baked Cod £18.00
Shellfish bouillabaisse, safron potatoes, pickled samphire

Brown Butter Cauliflower Steak £15.50
Sweetcorn chowder, charred Corn, sugar snaps, herb Oil

Desserts

Cappuccino panna cotta, £8.50
bourbon and 54% chocolate biscotti

Vanilla and almond cheesecake £8.00
kirsch soaked chiffon sponge, sweet cured black cherries