

GROVE

NARBERTH

À la carte

To start

Cured Mackerel

marinated daikon, Exmoor caviar, cucumber butter sauce

Hand Dived Scallops

cauliflower, jasmine raisins, brown butter, apple

Pearl Barley

smoked eel, baby and spring onions, Parmesan, fine herbs

Sweetbread Raviolo

celeriac purée, pickled pear, confit egg yolk, black truffle

To Follow

Stone Bass

roasted with star anise, saffron onions, tapenade, bouillabaisse

Salt Cod

braised lettuce, tomato, tempura anchovy, shallot and bacon sauce

Saddle of Preseli Lamb

turnips, rosti, charred leeks, hen of the woods, capers

Sirloin of Welsh Beef

wild garlic, pickled onions, king oyster mushrooms, Madeira sauce

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To Finish

Muscovado Set Custard

spiced fig jam, candied pecans, coffee ice cream

Warm Pear Fritter

hojicha ice cream, raisins, spiced poached pear

Peanut Butter Parfait

raspberry jelly & sorbet, peanut nougatine

Perl Las

quince preserve, truffled honey, walnuts

Welsh Cheese Board

Caws Preseli, Golden Cenarth, Snowdonia Black Bomber, Perl Las
quince jelly and biscuits

3 Courses £69

Allergens

Please let us know in advance if you have any allergies or intolerances