

Desserts

Chocolate cremeux, whipped caramel, kumquats, sea buckthorn, baked white chocolate

Mango baked Alaska, textures of mango, passionfruit, mint

Bergamot and elder flower posset, spiced shortbread

Selection of 3 "Welsh Gold" ice creams, shortbread biscuit

Selection of 5 Welsh cheeses, artisan biscuits, fruit chutney (£3 supplement)

(Perl Las, Gorwydd, Perl Wen, Pant~Ys~Gawn & Black Bomber)

2 Courses = £35.95 / 3 Courses = £40.95 (Friday & Saturday)

N.B: if you would like a dish a little simpler or you have dietary requirements, please do not hesitate to notify us.

All of our food is prepared fresh, on the premises and to order. Please note that during our busy times, there may well be a delay.

OUR SUPPLIERS

All of our meats are traditionally farmed

Specialist Butchers & Breeders:- Hank's Butchers, Ross on Wye

All Bread: The Stonemill

All Pasta: Made daily at The Stonemill

All Ice cream & Sorbet: The Stonemill

All Jam & chutney: Made at The Stonemill

All Pastry:- Made daily at The Stonemill

Dairy Products:- Bartonsham Farm, Hereford

Selected Seasonal Vegetables & fruits:- The Stonemill Garden

Selected Seasonal Herbs:- The Stonemill Garden

Seafood & Fish— E. Ashton Fishmonger, Cardiff market

A large % of our fish is sourced from the English Channel, stretching from Brixham to Plymouth.

We are strong supporters of all things fresh and seasonal at The Stonemill and we take great care and effort in finding the best local suppliers.

While You Wait

Board of homemade bread with various tapenades for dipping & spreading (V) £7.50
Per person

Starters

Wye Valley asparagus, wild garlic, parmesan crisp, poached Legbar egg (v*gf)

Cornish crab cone, cucumber relish, strawberry, herb oil

Calf's liver, toasted brioche, black garlic, spring onion, lemon & caper butter

Mosaic of Hake, tom yam broth, soy mayonnaise, pickled carrot, radish (gf)

Marinated Heritage tomatoes, Burrata, chilled tomato consommé, crisp bread (v*gf*)

Mains

Slow cooked shoulder Moroccan lamb, minced lamb & potato tagine, smoked aubergine, tender stem, spiced lamb jus (gf)

Local breast of duck, crispy leg roll, petit pois a la francaise, pickled onion, raspberries duck reduction (gf*)

Fillet of Stone Bass, Spring green bubble & squeak, Wye Valley asparagus veloute, lemon & dill dressing (gf)

Herb gnocchi, butternut Tuscan sauce, toasted pumpkin seeds, Roquito peppers, herb oil (vg)

Beetroot & goats cheese ravioli, aged parmesan, wild garlic pesto, beetroot crisps, chive oil (v)

28 day dry aged Welsh Longhorn beef

6oz Fillet Steak - £5 supplement

8oz Ribeye Steak - £3 supplement

8oz Sirloin - £3 supplement

Served With - twice cooked chunky chips, roasted vine tomatoes, confit Portobello mushroom. Café de Paris butter or Peppercorn sauce - £3.50

Side Orders - All priced £6.50 (v)

Twice cooked chunky chips

Buttered seasonal vegetables

Dauphinoise potato

Smoked butter Jersey Royals

Creamed spinach & parmesan

Rocket, olive, tomato & parmesan salad