

BRYN WILLIAMS.
AT SOMERSET HOUSE

FEAST ON LONDON

3 COURSE MEAL WITH A GLASS OF PROSECCO 29

FOR THE TABLE

Homemade soda bread & salted butter | Gordal olives | Rosemary nut mix 3.25

STARTER

White onion veloute, Hafod cheddar, croute

New season asparagus, duck egg, hollandaise

Hay smoked mackerel, celeriac remoulade, beetroot chutney

MAIN

Curried cod fillet, caramelised cauliflower, charred spring onion

Slow cooked fillet of lamb, potato puree, peas, carrots

Risotto, wild garlic, girolle mushrooms, crispy leek

PUDDING

Poached Yorkshire rhubarb, rhubarb sorbet, mint syrup

White chocolate, tonka bean mousse, pistachio

Baked egg custard tart, golden raisins, banana

ROOTS, TUBERS & LETTUCES

Honey roast carrot, parsnip 4

Green & herb salad, house dressing 4

Triple cooked chips 4.5

Green beans & hazelnuts 4

Allergens available on request.

A discretionary 12.5% service charge will be added to your bill.

Allan Jenkins Photography

Limited Edition prints by Welsh photographer **Allan Jenkins**

His new series of Still Life is a celebration of food and making the ordinary look extraordinary.

www.allanjenkins.com