

TYDDYN LLAN

6-course tasting and a signed cookbook
£85 per person

Pumpkin soup

Dressed langoustine with avocado salsa, fennel salad and radish

Griddled scallops with cauliflower purée, pancetta, caper and raisin dressing

Roast wild bass with laverbread butter sauce

Goosnargh duck breast and faggot with confit potato, hispi cabbage, Port and blackcurrant sauce

New season lamb cutlets with kofta and ratatouille

Traditional roast young grouse with bread sauce

Chocolate and lime cheesecake

Damson soup

Summer pudding

Poached peach in champagne, vanilla ice cream

A signed copy of Bryan Webb's latest cookbook to take home