

10 YEAR ANNIVERSARY DINNER

2017

Torched mackerel, apple, passionfruit, avocado and oyster leaf

2018

Snowdonia cheese, wild garlic, morel mushroom and pennywort

2016

Cuttlefish pasta, chorizo, fennel & samphire

2021

Slow cooked salmon, ponzu, cucumber, pickled mushroom, salty fingers

2020

Lemon sole, scallop and mussel mousse, crispy chip, seaweed emulsion and chicory

2022

Oxwich bay lobster, charred gem, sweetbread, grapefruit and sea fennel

2024

Duck liver, gingerbread, smoked duck, cherry and pistachio

2025

Gower salt marsh lamb, blackberry, celeriac, tender stem and ragu

2023

Lemon posset, puffed rice & grapefruit sorbet

2019

Chocolate cherry, marzipan ice cream

£135 Per Person

This event features a set menu, and we're not able to offer alternative dishes or accommodate dietary requirements or allergies. If you have any questions or would like to check anything with the team before booking, please get in touch as we'd be happy to advise.