



# 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.