



THE PAVILION

EVENING MENU

SMALL PLATES

Goats Cheese & Wholegrain Mustard Panna Cotta, beetroot carpaccio salad, avocado sorbet and rhubarb dressing (V, GF) **7**

Smoked Cod Croquettes, Quail eggs and sautéed chorizo salad **7.5**

Fried Soft-shell Crab, pickled slaw, Wye Valley salad, corn sorbet and roasted yellow pepper aioli **8**

Pan seared Pigeon breast, wild mushrooms, and roasted baby vegetables with a blackberry jus **8**

MAINS

Pan fried breast of Duck, served with rosemary & garlic Parmentier potatoes, honey and butternut squash puree and a red wine and wild berry jus **18**

Trio of Fish - Smoked Salmon terrine, hot smoked Trout and Lobster crostini with a buttery champagne sauce **18**

Charcuterie Board - Serano ham, Milano salami & chorizo served with cornichon pickles, olives and breads **16**

Vegan Board - Trio of hummus, roasted artichokes & roasted red peppers served with olives, sun-blushed tomatoes and ciabatta (VE, DF) **14**

Pavilion Surf & Turf - Chateaubriand 16oz sharing steak plate served with buttery fondant potatoes, fresh greens and calamari rings served with a shallot puree **85**

SIDES

Rosemary & garlic Parmentier potatoes (VE, DF, GF) **4**

Wye Valley Salad (VE, DF, GF) **3.5**

Focaccia bread with Olives and dipping oils (VE, DF) **6**

Skin on fries with Parmesan & Truffle (GF) **4.5**

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

We will always do our best to accommodate so please ask your server if you have any food allergies or special dietary requirements

V = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free