

SAMPLE MENU



—THE—
LINKS

Supper

To start

Scorched mackerel
parsley sauce, potato, leeks, beets &
shallot 11

Miso glazed salmon
citrus dashi, pickles, pak choi 12

Orkney scallops
roast cauliflower, apple & truffle,
capers & raisins 14

Beetroot tarte fine
goat curds, shallot 10

Carpaccio of sika deer
roast squash, radichio, parmesan
cream, hazelnuts 13

Root vegetable bonbons
ponzu mayo, pickles 10

To follow

Roast hispi cabbage
french onion, fresh welsh truffle,
truffle oil fries 21

Charred beef fillet
braised ox cheek pudding, truffle fries
mushroom & shallot 32

Red mullet
bisque sauce, saffron gnocchi, samphire
& fennel 24

Rump of welsh lamb
pearl barley, carrot & black garlic 29

Monkfish
chorizo, pork cheese & butterbean stew,
vanilla dressing 27

Sides

Dauphinoise potato 5

Tenderstem broccoli
with chilli and garlic 5

Balsamic & rosemary baby potatoes 5

To finish

Dark chocolate fondant
milk ice cream & honeycomb 10

Pistachio choux bun
lemon curd, raspberry, pistachio cream 10

Morello cherry baked alaska 10

Yorkshire rhubarb
ginger frangipane & buttermilk pudding 10

Snowdonia black bomber cheddar
fig jam & oat biscuits 10

Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.

