

LIME TREE

Tasting Menu

(This is a sample menu and dishes are subject to change) (Everyone must order in party)

£65 Per Guest

Our Bread & Butter Part 1

Beer Battered Mackerel

with herb mayo, beetroot and dill pickled cucumber

Guinness Cured Beef

with cheese and onion toastie and brown sauce

Roast Monkfish

with Japanese pancake, miso, smoked bacon, coriander, cabbage and fennel

Yorkshire Duck Breast

with white turnip, elderberry, damson and three bird shepherds pie

Our Bread & Buttermilk Sorbet Part 2

with 2020 elderflower vinegar, rosehip syrup and fennel toast

Rhubarb Trifle

made with custard and jelly

Hafod Cheddar (Additional £9.25 To Add)

with walnut tart

A 10% service charge is applicable for all bookings and is shared equally between all staff. We are unable to list all the ingredients in our dishes, so if you have a specific allergy please highlight inform our team upon booking. We cook all our dishes from fresh, where possible we will try and meet any of your specific dietary requirements. All our food is prepared in the same kitchen as products that contain nuts and gluten, and therefore may contain trace elements of them. Fish may contain bones, Game may contain shot