



# 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