

SAVVA & SERVE

PRIVATE DINING

The 8-Course Tasting Menu

Course 1: The Canapés

Pickled Cucumber With celeriac remoulade and a soft quail's egg.

Crisp Cod Cheek Bites With minted peas and confit lemon.

Steak Tartare On a potato crisp with a smoked confit yolk.

Course 2

Fritter of Heritage Welsh Pig and smoked anguilla

served with a sweetcorn emulsion and a chicken onion crumb.

Course 3

Black Bomber Mousse and Artichoke Shells with pickled cucumber and burnt chive oil.[v]

Course 4

Wild Mushroom Arancini in a split turnip and dill broth with roasted cauliflower. [v]

Course 5

King Scallops and Artichoke with buttered spinach and sea samphire.

Course 6

Duck rendered in Rhug Estate Tallow, served with hazelnuts, plum gel, and a Madeira reduction.

Course 7

Welsh Black Beef and Bone Marrow Butter, Béarnaise sauce, stuffed fondant potato, and a leek gratin.

Course 8

Apple Tarte Tatin, Tonka Bean Ice Cream and toasted marzipan flakes.

Signature Tasting Menu

The Ultimate Indulgence

At £120 per person, this masterful 7-course journey is the pinnacle of indulgence. Born from years of Michelin-level training, it showcases the finest seasonal British ingredients, bold yet beautifully balanced flavours, and precise modern techniques—all delivered with discipline, creativity, and refined elegance.

Every dish is crafted to leave a lasting impression, offering pure indulgence from start to finish.

£120 per head (wine pairing available). Advance booking is required. We happily accommodate preferences and dietary needs with flexibility.