

# A'LA CARTE

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## STARTER COURSE

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### Confit Loch Duart Salmon

Crispy oyster, pickled fennel, cucumber, creme fraiche.

### Isle of Wight Tomatoes (v)

Hafod cheese, pumpkin seed pesto, linseed, cheese sable.

### Duck Liver Parfait

Quince puree, toasted brioche, pickled shallot, candied walnut.

### Braised Pork Belly

Apple ketchup, 'nduja spiced hispi cabbage.

### Poached Cardigan Bay Lobster

Satay puree, miso emulsion, sea herbs, chive oil.

## DESSERT COURSE

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### Salted Caramel Custard Tart

Milk ice cream, honeycomb.

### 63% Chocolate Delice

Orange creme anglaise, sea buckthorn sorbet.

### White Chocolate Cheesecake

Garigeutte strawberry, caramelized white chocolate, pistachio.

### Vanilla Panna Cotta

Blood orange, raspberry, macadamia nut crumble.

### Welsh Artisan Cheeses

Quince jelly, farmhouse crackers.

*£3.00 supplement, or £12.00 as an additional fourth course.*

Two Courses £57pp

Three Courses £68pp

Both options include bread & canape.

## MAIN COURSE

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### Welsh Lamb

Parmesan panisse, Baby gem lettuce, ratatouille, ewes' curd, lamb sauce.

### Pan-fried Fillet of Halibut

Mushroom puree, roasted hen of the wood, braised leeks, potato smoked pike roe.

### Welsh Black Beef Sirloin

Braised ox cheek, pomme rosti, celeriac, wild mushroom, beef sauce.  
*£2 supplement.*

### Roasted Duck Breast

Roasted beetroot, pomme paillasson, cherry, spiced duck sauce.

### Butternut Squash Risotto (v)

Harissa roasted squash, pumpkin seed, aged parmesan.

## EXTRAS & SIDES

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The Fanny Talbot Triple Cooked Chips (v) £5.50

Chargrilled Tenderstem Broccoli (v) £5.00

Roasted Chantenay Carrots (v) £5.00

Please notify a member of the team if you have any food allergies or intolerances, so that we can properly advise you on your selected menu choices. A discretionary 10% Service charge will be added to your bill, which will be shared equally amongst the team.

