



## Menu

Valentine's Day / Dydd Santes Dwynwen

*Head Chef: Hefin Roberts*

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Menu available Tuesday 25<sup>th</sup> January and Monday 14<sup>th</sup> February

Please mention when booking.

### Sharing menu £55 for two

(add a glass of prosecco for £6 per person)

Confit belly pork glazed with maple syrup and sesame

Venison tartare with cured egg yolk & pickle shallots

Rosemary and brie arancini with black olive tapenade

Treacle cured salmon on crisp rye bread

Beetroot & confit duck leg profiteroles

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Fillet of Welsh beef with thyme and garlic potato rosti, cherry plum tomatoes, oyster mushroom and parsnip puree with green peppercorn cream

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Chocolate tart with vanilla ice cream

### Vegetarian option

Beetroot and cream cheese profiteroles

Treacle cured celeriac with crisp rye bread

Rosemary and brie arancini with black olive tapenade

Mushroom duxelles with chive cream and pickled shallots

Sweet potato fondant glazed in maple syrup and sesame

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Coconut, creamed onion and thyme filo pastry with charred onions, broccoli, potato rosti and baby plum tomatoes

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Chocolate tart with vanilla ice cream