



A La Carte Menu

Menu Prepared by Head Chef Geraint Morgan

Amuse Bouche

Pre Starter

To Start

"Ty Mawr" Corned Beef, Slow Cooked Hen Egg Yolk, Pickled Vegetables, Welsh Mustard Foam

Beetroot Panacotta, Salt Roasted Golden Beetroot, Beetroot Vinegar Foam, Perl Las Blue Cheese, Walnuts

Gravalax Salmon, Hot Smoked Salmon, Smoked Haddock Bon Bon, Textures of Apple

Seared Scallops, Pea Puree, Balsamic Jelly, Smoked Bacon Foam and Crisp

Hickory Smoked Chicken Liver Parfait, White Onion, Confit Chicken Leg, Watercress, Quince Jelly

Intermediate Course

Main Course

Sirloin of Welsh Black Beef, Purple Sprouting, Fondant, Celeriac Puree, Red Wine Jelly, Horseradish Froth

Grilled Fillet of Seabass, Haricot Vert, Laverbread Vinaigrette, Tapenade

Local Lamb 3 Ways, Damson Jus, Dauphinoise Potato, Carrot Puree

Pant Mawr Tartlet, Red Capsicum, Broad Bean, Vierge Dressing

Monachty Pheasant, Chesnut Mushroom Puree, Watercress, Port Jus

Baked Cod Fillet, Butternut Squash Risotto, Mussel and Parsley Broth

Sides

*Hand Cut Chips
Panache of Seasonal Vegetables*

A wneuch chi roi gwybod wrth archebu os oes gennych unrhyw alergeddau,
gan y gallai cnau fod yn rhai o'r eitemau sydd ar y fwydlen
Please advise at time of ordering of any allergies as some menu items may contain nuts