



# Valentine's menu

Thursday 14<sup>th</sup> February

Glass of bubbly on arrival

## Starters

Pan seared scallops, roast cauliflower, pickled raisins

Crispy pork and black pudding croquette, piccalilli, dressed leaves

Pea soup, parmesan croutons, shallot rings

## Mains

Salt aged 20oz ribeye *to share*, rarebit mushrooms, beer battered onion rings, dressed salad, homemade chips, peppercorn sauce (£8 surcharge per couple)

Braised pork belly, roast carrots, organic greens, grain mustard mash

Confit duck leg, root vegetable dauphinois, red cabbage, chorizo and bean stew

Butternut squash risotto, creamy Perl Las, pine nuts(v)

Pan fried fillet of hake, charred aubergine, spiced sweet potato, chickpeas

## Desserts

70% rich chocolate tart, chocolate sorbet, toasted hazelnuts, salted caramel

Raspberry and vanilla croissant bread and butter pudding, crème anglaise

Buttermilk panna cotta, spiced plum compote, stem ginger shortbread

Welsh cheese selection to share served with crackers and fig chutney

Coffee and petit fours to finish!

£30 per person

