

— RESTAURANT —

Tommy Heaney

Sunday 16th July

To Start

Leek and Potato Soup, Caerphilly Cheese -V

Gower Crab Custard, Pink Grapefruit, Squid Toast, Coriander

Smoked Duck Ham, Tempura Tenderstem Broccoli, Peas, Slow Cooked Egg

Beetroot Croquettes, Rye Baked Beetroot, Pantysgawn Goats Cheese, Black Olive, Pistachio -V

Main Course

36 Day Dry Aged Welsh Sirloin of Beef, Thyme Yorkshire Pudding

Roast Pork Loin, Lemon and Sage Farce, Burnt Apple

Roast Welsh Lamb, Crispy Shoulder, Kale, Mint Jelly

Roast Hake, Brown Shrimp, Cauliflower, Caper and Apple Butter

Watercress and Ricotta Gnudi, Beurre Noisette, Spring Vegetables, Ground Elder, Burnt Onion -V

All Main Courses served with Goose Fat Roast Potatoes, Crushed Root Vegetables, Minted New Potatoes, Cauliflower & Broccoli Cheese and Runner Beans

Dessert

Warm Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream

Mango Bavarois, Passionfruit, Pineapple

Chocolate Mousse Torte, Pistachio, Cherries

Spiced Mascarpone, Rhubarb, Stem Ginger Ice Cream

Welsh Cheese, Pickled Grapes, Chutney, Crackers and Toast £2.50 supplement

2 Course £17.50 / 3 Course £22.50
£12.95 for children under the age of 12

Please note that our menu descriptions do not include all ingredients, please let us know if you have a food allergy before ordering.
Please Note: This is a sample menu and may be subject to change.