

## Valentine's weekend Specials



14<sup>th</sup> - 17<sup>th</sup> Feb



### To Start

Langoustine ravioli - Hand made langoustine ravioli / rich lobster bisque £6.95

Pork cheek - 8 hour braised pork cheek / sweet potato puree / chard baby leeks / jus £6.25

Jacob's ladder - Slow cooked welsh beef short rib / slow roasted baby onions and bacon lardons £6.45

Goats cheese (V) - Deep fried panko coated goats cheese / winter spiced poached pear, candied walnuts and mix leaf salad / balsamic reduction £5.95

### Main Course

Rib-Eye steak - Sous vide 12oz 30 day matured welsh rib-eye steak / triple cooked hand cut chips / roasted vine tomatoes / baby onion / pan jus (recommended med/rare) £21.95

Trout - A supreme of trout cooked slow & low / char grilled baby gem / tartar dressing / batter scraps / Talwrn farm confit egg yolks £14.45

Lamb breast - 36 hour slow cooked stuffed welsh lamb breast / herb buttered baby potatoes / baby vegetables / lamb jus £15.95

Mushroom lifafa (V) - Wild mushrooms with braised spinach encased in puff pastry / sautéed vegetables / roasted tomato-sesame chutney £12.95

### Dessert

Red velvet cake - Homemade red velvet sponge cake with cream cheese icing / red custard £5.45

Sorbets (V) - Lemon, orange and blackcurrant sorbet / spun sugar cage £5.45

Fried banoffee balls - Sweet banana and toffee filled doughnut balls / powdered sugar / sticky toffee sauce £5.95

Chocolate trio - White chocolate and raspberry mousse / chocolate butterscotch pot / milk and white chocolate shortbread £6.95

