

VALENTINE'S DAY MENU

28 JANUARY – 14 FEBRUARY

£50 per couple inc a bottle of fizz . Or per person:

Dinner 2 course £19.50 - 3 course £23.50

Lamb cawl with pearl barley and Gorwydd Caerphilly cheese

Spiced parsnip soup

Cured Brecon gin salmon with mustard and dill dressing

Pantysgawn goats' cheese and red onion tart with chicory salad

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Celtic Pride ribeye steak (£10 supplement)

Braised Lamb shoulder with fine green beans and potato cake

Roast fillet of Cod with hazelnut crust and creamed leeks and samphire

Pembrokeshire potato, spinach and Perl Wen gratin with side salad

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Welsh cheese selection (£5 supplement)

Pink Velveteen

(Pink vanilla sponge, yoghurt, lime and white chocolate ganache and strawberry mousse)

Oh honey

(Chocolate and lime tart with glazed honey mousse)

Choux be mine

(Chouquette filled with vanilla mousseline, raspberry)

Exotic delice

(Coconut sponge, white chocolate ganache, mango mousse, passion fruit glaze)

Side Orders (£3 each)

Rocket and parmesan salad

Seasonal buttered vegetables

Steakfries

Bread basket with balsamic vinegar and olive oil