BEAUJOLAIS NOUVEAU

3 COURSES £39.95

menu



French onion soup, croutons and Caerphilly cheese

Beetroot, Pant Ys Gawn goats cheese and basil oil (V/VEa)

Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough

Main

Welsh beef a la Bourguignon, creamy mash, buttered carrots

Pan fried chicken supreme with creamy mash with fine green beans with a tarragon mushroom and red wine sauce

Oven baked aubergine Parmigiana, aged Italian hard cheese, garlic sourdough bread, tomato sauce (V/VEa)

Dessert

Grazed chocolate brownie, caramel sauce, Mario's salted caramel ice cream (V/VEa)

Baked vanilla cheesecake, Welsh honey butter, honeycomb (V)

Sticky toffee pudding, Mario's vanilla ice cream

V = Vegetarian VE = Vegan = a = option available Gluten Free = speak to a team member