

Llanerch Vineyard Sample Menu

Nibbles

Jerusalem artichokes, pecorino* (v) £3

Cockle popcorn, laverbread mayo* £3

Marinated Gordal olives* (v) £3

Padron peppers & chive crème fraiche* (v) £3

Black pudding bon bons, truffle mayo £3

Warm sea salt and rosemary focaccia, toasted seeds, olive oil (v) £3

Starters

Seasonal soup of the day* (v) £7

Braised pig cheek, apple and parsnip purée, cider gel, pig quaver, pickled granny smith £8

Chicken liver parfait, clementine curd, sous vide apricot, hazelnut and toasted brioche crumble, charred orange, red vein sorrel £7.5

Scallops, butternut jam, old bay seasoned butternut, maple glazed ham crisp, spiced seeds* £10

Home cured Welsh beef bresaola, charred Welsh rarebit, grilled focaccia, burnt onion, pickled girolles, broccoli & candied hazelnuts £8

Charcoal and pink peppercorn crusted Pantysgawn goat's cheese, caramelised figs, fig jam, PX sherry, toasted pine nuts, pickled red onions, frisée and sorrel* (v) £7

Purple potato gnocchi, baby broccoli, salted Marcona almonds, beetroot textures, olive oil (v) £8

Main courses

Sloe gin battered catch of the day, triple cooked chips, minted pea purée, charred lemon, tartar* £14

Buttermilk fried chicken, charred sweetcorn salsa, smoked crème fraîche, polenta chips* £14

Himalayan salt aged Welsh beef steak burger, brioche, pickles, relish and triple cooked chips £15

(Add bacon £1, add cheese £1)

Halibut, Welsh ox cheek croquette, onion soubise, samphire, crispy kale, cockle jus £18

Shoulder of mutton 'shepherd's pie', root vegetables, roasted lamb noisette, tenderstem, lamb fat potatoes, rosemary oil* £22

Parsnip, pearl barley and sage risotto, parsnip crisps, Perl Las, grilled baby leek, walnut granola (v) £14

Seared breast of goose, red cabbage purée, goose leg sausage roll, aromatic stewed dates, Doreen black pudding £23

Roasted cod, café de Paris hollandaise, polenta chips, braised lettuce heart, black garlic crumble* £17

Pressed belly of orchard reared pork, mushroom purée, baby onions, puy lentils, pancetta, watercress and smoked potato* £17

Hay smoked venison, pickled blackberries, haggis and skirlie bon bon, swede purée £23

Wild mushroom strudel, potato foam, smoked cheddar tuile, kale (v) £16

Sides £3 each

Polenta chips, rosemary sea salt* (v)

Tenderstem broccoli, apple, walnut* (v)

Tomato garlic bread (v)

Triple cooked chips, black truffle salt* (v)

Honey glazed parsnips* (v)

Buttered greens, bacon, baby onions*

(v) vegetarian, and * dishes are able to be modified to suit a gluten free diet on request