

Cariad

Bistro & Restaurant

2 COURSES £22.50

3 COURSES £24.50

Starter

- ❖ *Leek & potato soup, focaccia (v)*
- ❖ *Braised Welsh venison croquette, red cabbage puree, crispy kale*
- ❖ *Classic prawn cocktail, tomato, cucumber, smoked cod roe toast*
- ❖ *Mezze board, cured meats, duck liver pate, olives & sun-blushed tomatoes*
- ❖ *Puglia burrata, glazed carrot, olive oil puree & toasted seeds (v)*

Main Course

- ❖ *Roasted Welsh sirloin of beef, crispy shallots*
- ❖ *Roast loin of orchard reared pork, crackling, apple puree, crispy pigs' cheek*
- ❖ *Slow cooked shoulder of Welsh lamb, red onion marmalade*
- ❖ *Sous vide breast of Chicken, garlic & thyme, glazed celeriac*

(All Sunday roasts are served with vegetables, roast potatoes & cauliflower cheese)

- ❖ *Pan roasted hake, smoked haddock chowder, kale, polenta egg*
- ❖ *Wild mushroom & chestnut risotto, crispy shallots, pea shoots (v)*
- ❖ *Brown rice crumbled Caerphilly croquettes, butternut jam, hazelnut granola, baby leeks, spiced seeds, crispy sage (v)*

Side Dishes - (additional £2.50 per item)

- ❖ *Roasted rosemary potatoes*
- ❖ *Seasonal vegetables*

Dessert

- ❖ *Lemon Bakewell tart, raspberry textures*
- ❖ *Chocolate marquise, tea & ginger apricots, earl grey tea sorbet*
- ❖ *Sticky toffee pudding, toffee sauce, vanilla ice cream*
- ❖ *Eton mess*
- ❖ *Cheese & biscuits - Perl Las, Perl Wen, Black Bomber*

*Food allergies and intolerances - please speak to your server about the ingredients in your meal prior to ordering.
Be advised some dishes may contain nuts.*