Two courses
Three courses
Two courses with 75cl bottle of house wine €37
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## To Start

## Hearty Welsh vegetable Cawl

Seasonal vegetables in a light broth, served with a finger of Welsh Mature Cheddar and a warm crusty roll.

## Laverbread bacon

Welsh bacon bound in laverbread oats, served on grilled rustic bread and topped with pickled cockles.

## Welsh rarebit muffin

Savoy muffin topped with melted cheese and onion, glazed until golden and served with a Pembrokeshire tomato ale chutney.

## Your main course

## Caerphilly chicken supreme

Pan-roasted chicken breast served with leeks and roasted Pembrokeshire potatoes, accompanied with a Caerphilly cheese sauce and Welsh Bacon Jam.

## Pan-fried seabass fillet

Pan-fried seabass fillet with laverbread pom purée, garden peas and a cockle and parsley butter sauce.

## Spring green risotto

A rich and full flavoured risotto served with leeks, spinach and broad beans, topped with Perl Wen cheese, crispy onions and leek oil.

## Dessert

## Glazed Bara Brith bread and butter pudding

A Welsh spin on classic bread and butter pudding, served warm with pouring cream and a butterscotch drizzle.

## White chocolate and Penderyn tart

Smooth white chocolate tart paired with Welsh whisky from Brecon, served with raspberry compote.

## The Welsh cheeseboard

Black bomber, Perl Wen and Perl Las cheeses with a Caerphilly spiced chutney and sea salt crackers.

