



THE EAVES

RESTAURANT

À la carte Menu Summer 2017

Available Tuesday to Saturday evening

Starter

Chilled melon and wild strawberry gazpacho ✓

Baby basil and lime sorbet

£8

Diver caught king scallop

Foie gras, black pudding, PX caramel

£12.50

Vietnamese spring roll

Prawn and pistachio, spiced vegetables and a lemon ginger dashi

£8.50

Pan fried sea bream

Marinated tomatoes, black pudding and garden pea purée

£9

Truffle roasted quail

Cultivated mushroom risotto and morel cream

£10.50

Main

Duo of Highland short horn beef

Slow cooked beef shin raviolo and fillet (served pink), spring green cabbage, horseradish potato cake, beer foam and gravy, sticky spicy peanuts

£27.50

New season Welsh lamb

Fillet and shoulder, summer vegetables, mint and anchovy croquette, Madeira jus

£25.00

Roast fillet of John Dory

Cultivated mushroom, leek fondue, chicken and ham torte, crispy potatoes

£20.00

Little Haven lobster tempura

Asian lentils, champagne and carrot sauce

Market Price

Pea and parmesan risotto ✓

Perl Wen fritters, mint oil porcini mushroom tea

£15.00

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.



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Pre-dessert

Ginger and rhubarb crumble

Dessert

Summer berry platter

Set vanilla cream, macaron, summer pudding, frozen berry parfait

£7.50

Chocolate platter

Chocolate brownie, macaron, panna cotta, chocolate sorbet

£7.50

Buttermilk ice cream and honeycomb

Vanilla, apple purée, PX caramel

£6.50

Fine Welsh cheese selection with biscuits

£9

Dessert platter to share

£12