



# THE EAVES

RESTAURANT

## À la carte Menu

### Winter 2018

Available Tuesday to Saturday evening

#### Starter

##### Iced beetroot parfait

Perl las, cinder toffee, pickled heritage vegetables PX caramel  
£7.50

##### Scallop and foie gras

PX caramel, black pudding  
£12.50

##### Coq a leekie

Marinated prunes, welsh cheddar leek fondue  
£7.95

##### Cae Court Bouillabaisse

Sea bream, plaice, monkfish, baby squid, saffron potato  
£10.95

##### Hot pork and apple rillettes

Sour dough and sage crumb, pear and celeriac purée  
£9.95

#### Main

##### Crispy fried sea bream and chilli salted squid

Asian infused broth, oriental mushrooms, edamame beans, pak choi and glass noodles  
£16.95

##### Caramelised woodland pork

Salt and pepper squid, wasabi and yuzu dressing, kings cabbage  
£18.95

##### Butternut squash and pea risotto

White truffle oil, walnut brittle, salt cured mushrooms, Sherry caramel  
£15.50

##### Cheeky game

Ox cheek, venison loin and slow cooked duck, red cabbage, potato cake, bacon and sprout fondue  
£26.50

##### Masala spiced monkfish

Dahl lentils, Bombay spiced potatoes, coriander and coconut cream, cumin glazed carrots  
£18.50

##### Fillet of highland short horn beef

Pont Neuf potato, braised pearl onions, marinated tomatoes, salt cured mushrooms and bourguignon sauce  
£28.50

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

All prices are inclusive of VAT



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### Pre-dessert

### Dessert

#### Dark chocolate marquise

Malt, milk ice cream

£7.95

#### Apple bavaois

Caramel and bourbon jellies

£7.95

#### Morello cherry soufflé

Candied pistachio and clotted cream ice cream  
(please allow a 15 minute wait)

£7.95

#### Selection of English and Welsh cheese

Celery, grapes, chutney and cinder toffee

£8.95