



THE EAVES

RESTAURANT

Set Menu Autumn 2017

Tuesday to Saturday lunchtime
Tuesday to Thursday evening

Amuse-bouche

Starter

Roast butternut squash soup ✓
Curry oil, spiced popcorn, Cep chantilly

Prawn cocktail
Prawn and apple, California sushi roll, Asian dressed crevette

Pork bon bons
Vanilla spiced parsnip purée, marinated prunes in PX syrup

Duo of Melon and Parma ham
Cantaloupe and watermelon, parma ham, rose pearls and PX caramel

Main

Braised duck leg in winter truffle
Stuffed January king cabbage, mushroom purée, baby onion and port jus

Roasted vegetable tagine ✓
Aromatic cous cous, mint yoghurt and beetroot hummus

Braised ox cheeks
Horseradish potato cake, glazed carrots and truffled peas

Tempura of sea bream
Chilli salted squid, fennel, chorizo, smoked tomato

Dessert

Vanilla cheesecake mousse
Poached rhubarb, sloe gin jelly

Chocolate delice
Pistachio ice cream, popping candy, raspberry and thyme

Welsh cheese selection
Oatcakes, chutney, grapes and celery

2 course £16.95 3 course £19.95

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