



THE EAVES

RESTAURANT

Set Menu Summer 2017

Tuesday to Saturday lunchtime
Tuesday to Thursday evening

Amuse-bouche

Foie gras and salted mushroom macaron

Starter

Leek and watercress vichyssoise ✓

Crushed Jersey royals and onsen egg

Slow cooked pork belly

Crispy Welsh cockles and spicy carrot ketchup

Chicken liver brûlée

Bara brith mamgu

Duo of Melon and Parma ham

Cantaloupe and watermelon, parma ham, rose pearls and PX caramel

Main

Confit of Welsh lamb

Mint cous cous, marinated tomato, anchovy beignet and tagine jus

Crumbed fillets of dayboat plaice

Goose fat potatoes, tartar sauce, posh peas

Coq au cidre

Slow cooked chicken leg, smoked sweet cured bacon, shallots and field mushrooms, black dragon cider sauce

Roasted beetroot risotto ✓

Whipped Perl Las, honeycomb

Dessert

Iced berry parfait

Honey panna cotta, rhubarb and gin sponge

Chocolate brownie

Salted peanut caramel, marshmallow

Fine Welsh cheese selection with biscuits

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.