



THE EAVES

RESTAURANT

Set Menu

Winter 2018

Tuesday to Saturday lunchtime
Tuesday to Friday evening

Amuse-bouche

Starter

Jerusalem artichoke soup ✓
Chicken terrine, winter truffle
(available without chicken)

Onsen egg and black pudding
Smoked mushy peas, foie gras sauce

Mackerel satay
Teriyaki, pickled vegetables, toasted cashews, coriander

Waldorf Perl las salad ✓
Celery cream, sultana, grapes, walnut nougatine

Main

24 hour braised ox cheek
Butter glazed cabbage, creamed potato and red wine braising jus

Escalope of parmesan chicken
Organic mushroom and parmesan linguine

Red onion and Perl wen tart ✓
Griddled baby leeks, glazed carrots

Breaded fillet of plaice
Parmesan risotto, mint and chive oil, citrus popping pearls

Steak frites
Sirloin of Welsh black beef, french fries, bordelaise sauce
(supplement - £5)

Dessert

Chocolate and praline delice
Salted caramel, ice cream

Duck egg custard tart
Confit cherries and clotted cream

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.

All prices are inclusive of VAT