

NEW YEAR'S EVE

Menu

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STARTERS

Mackerel pâté with caviar pearls £12

Ham prosciutto and fig bruschetta with spiced apple chutney £10

Cauliflower bon bons served with spicy tomato salsa, finished with crispy onions £9.50

FOR THE TABLE

Sharing Platter: Camembert, hummus, cured meats, olives, Welsh cheddar, chutneys, rustic bread, and a winter selection of fruits £25 for two (£12.50 per person).

MAIN COURSE

Roast duck, pan-fried and flambéed tender duck breast, served with sweet potato mash, asparagus spears, homemade plum sauce, and finished with an orange zest and Cointreau infusion £29.50

Tomahawk steak served with wine cherry tomato chimichurri and chunky chips, with a choice of Per Las or peppercorn sauce £35

Whole sea bass stuffed with lemon and herbs, served with sautéed Pembrokeshire lemon, rosemary, and garlic potatoes £30

Pear and goat's cheese ravioli £23

DESSERTS

La Lorraine cassis mousse crumble £9

Belgian chocolate fondant £9

Toffee honeycomb cheesecake £9

Affogato with espresso, vanilla ice cream, and Disaronno £9

