



# Valentines Day

We make everything from scratch in our kitchen to create our menus. We're particularly proud of sourcing as much of our ingredients from local, ethical or organic suppliers.

4 Courses £30 per person

6pm - 9pm

Beetroot Hummus, Dukka & Pickled Cabbage Crouton (vg,cn,gfa)

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## Starters

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Celeriac & Leek Soup with Homemade Bread & Organic Butter (gfa,vga)

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Rhosyn Farm Potted Pork, Pickles & Sourdough Toast (gfa)

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Local Mussels, Bacon & Welsh Cider Cream with Homemade Bread (gfa)

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## Mains

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Himalayan Salt Aged Carmarthenshire 10oz Rump Steak served with Burnt Balsamic Onion, Portobello Mushroom, Greens, Beef Jus & Wedges (gfa) (+£5 Surplus)

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Hake Fillet with a Tomato, Chorizo, Greens & Haricot Bean Stew (gf)

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Carrot & Cashew Wellington with Roast Jerusalem Artichoke, Winter Leaves, Pantysgawn Goats Cheese, Hazelnuts & John's Honey Dressing (gfa,vga)

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Slow Roast Rhosyn Farm Hogget, Mustard Mash, Greens & Jus (gf)

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## Desserts

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Sticky Toffee Pudding, John's Milk Ice-Cream with Barti Ddu Toffee Sauce

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Cashew Cheesecake & Rhubarb (cn,gf,vg)

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Olive Oil Chocolate Mousse, Almond Praline & Morello Cherries (vg,gf,cn)

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Caws Teifi, Quince Jelly, Oat Cake & John's Honey (v)

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Please advise our staff if you have any food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts &/or seeds.