

tir a môr

SNACKS & STARTERS

Seasonal soup (ve)	7
Artisan bread selection, Shirgar butter (v)	8
Red pepper hummus, crispbread	8
Herb-marinated Nocellara olives (ve)	7
Confit chicken and leek terrine, chicken fat mayonnaise, sourdough	10
Fig and balsamic onion tartlet, Pant-Ys-Gawn goat's cheese, rocket (v)	10

MAINS

Roast Wye Valley Farm beef, all the trimmings	25
Braised lamb shank, Blas y Tir mash, mint jus	20
Pan-roasted belly pork, braised fennel and orange, cider apple sauce	25
Haddock and wild mushroom Kyiv, green bean slaw	23
Vegetable curry, courgette pakora, sambal, rice (ve)	20
Spring vegetable gnocchi, lemon thyme butter, pangratatto (v)	18

SIDES

Chef's selection for the table	9 ea
A selection of sides and Yorkshire puddings, served family style	
Welsh honey and garlic-roasted root vegetables (v)	6
Buttered seasonal greens (v)	8
Beef dripping roast potatoes	6
Yorkshire puddings	6

DESSERTS

Apple and berry crumble, Black Mountain brandy liqueur custard (v)	9
Lemon and orange posset, shortbread (v)	9
Bara Brith bread and butter pudding, Dairy Farm vanilla ice cream (v)	9.50
Merlyn liqueur and dark chocolate tart, vanilla mascarpone (v)	10
Two scoops of Dairy Farm ice cream or sorbet, coulis, berries, chocolate (v)	9
Welsh cheeseboard, Pembrokeshire biscuits, grapes, chutney	For one 14 To share 19

(v) vegetarian | (ve) vegan | Roast potatoes and Yorkshire puddings can be made vegan on request

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.
An optional 12.5% service charge will be added to your bill.

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