

tir a môr

VALENTINE'S SHARING MENU

THREE COURSE INCLUDING A BOTTLE OF LOVE BY LEOUBE, ROSÉ, FRANCE
10TH FEBRUARY 2025 - 15TH FEBRUARY 2025 | £60 PER PERSON

STARTERS

Tir a Môr sea sharing platter

Crab cakes, Pembrokeshire Southern gold sauce, crispy chicken, soy and lime, tempura cod harissa and butterbean dip, pork burnt ends, smoky mayonnaise, Welsh rarebit, tomato compôte

Tir a Môr vegetarian platter (v)

Welsh rarebit, baba ganoush, Glamorgan bites, sun-dried tomato and mozzarella arancini roasted butternut squash with citrus yoghurt, pomegranate and seeds

MAINS

Roasted rib of Welsh beef, cooked medium

Braised Portobello mushrooms, confit plum tomatoes, creamed wild mushrooms, Béarnaise red wine jus, triple cooked chips

Roasted cauliflower (v)

Braised Portobello mushrooms, confit plum tomatoes, creamed wild mushrooms, savoury granola wilted greens, Béarnaise, red wine sauce, triple cooked chips

DESSERT

Tir a Môr dessert sharing board

(v) vegetarian | (ve) vegan

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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