

# tir a môr

## SPECIAL OCCASION MENU

Two course £30 | Three course £37

### STARTERS

Butternut squash, coconut and ginger soup (ve)

Warm potato and smoked celeriac terrine, Goat's curd, beetroot (v)

Selection of Trealy Farm charcuterie, pickles, olives and artisan bread

Severn and Wye smoked salmon, lemon, dill and crème fraiche dressing

### MAINS

Roasted sirloin of Welsh beef, Yorkshire pudding, red wine jus

Roasted leg of Welsh lamb, rosemary sauce \*£3 supplement\*

Roasted loin of Welsh pork, natural jus

Fillet of sea bass, creamed potato, wilted greens, Sauce Vierge

Roasted spiced cauliflower steak, chickpea and apricot casserole, Cavolo Nero roasted vegetables, harissa, savoury granola (ve)

\*All main course roasts served with a selection of seasonal vegetables and beef fat roast potatoes\*

### DESSERTS

Warm chocolate fondant, cherry ice cream, cherry compote

Passion fruit dome, mango coulis, chocolate soil (ve)

Baked vanilla cheesecake, flavours of raspberry

Bara Brith bread and butter pudding, vanilla ice cream or traditional custard

(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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