

# PENMAENUCHAF

## DINNER MENU

3 courses £56

### Starters

#### Wood Pigeon

swede, blackberries, walnut, Madeira jus

#### Baked Celeriac

raisin vinaigrette, onion broth

#### Torched Mackerel

cucumber, smoked paté, sesame, chili caramel

#### Welsh Pork Belly

sage, apple, black garlic

#### Sea Trout

beetroot, kohlrabi, horseradish mayonnaise, wild rice

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## **Mains**

### **Newlyn Hake**

cauliflower, sea herbs, pickled shitake, seaweed butter sauce

### **Cauliflower Steak**

hen of the woods, couscous, cumin velouté

### **Welsh Black Beef Sirloin**

artichoke, shallot, red wine sauce

### **Welsh Lamb**

caramelised turnip, sheeps curd, gem lettuce, lamb jus

### **Stonebass**

brown shrimp, grapes, vermouth

If you have any food allergies, intolerances or special dietary requirements,  
please let us know before placing your order.

# P E N M A E N U C H A F

## Desserts

**Milk Chocolate Cheesecake**  
honeycomb

**Salted Caramel Mousse**  
praline ice cream

**Vanilla Panna Cotta**  
passion fruit and pineapple

**Apple Tatin**  
vanilla ice cream

**Welsh Artisan cheeses**  
Perl Las, Welsh brie, Hafod Cheddar, Caerphilly, smoked Pant Mawr,  
wheat biscuits, candied walnuts

(£4.00 Supplement as a dessert course, £15.00 as an additional course)

Filter, cappuccino or espresso coffee  
served with petit fours ~ £5.50 per person

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