

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

A La Carte  
Three courses ~ £74 per person

## Starters

### Sea Trout

warm tartar sauce, crispy potato, purslane

### Quail Ravioli

mushroom, pork belly, quail jus

### Black Bomber Cheese Custard

pickled walnut, Granny Smith apple, seeded cracker

### Scallop Mousse

crab, prawn, grapefruit, avruga caviar

## Mains

### Welsh Lamb

Glamorgan sausage, leeks, lamb jus

### Cornish Cod

parsley root, mussels, sea fennel, saffron sauce

### Sea Bass

sprouts, celeriac, pickled turnip, lobster butter

### Coed y Brenin Fallow Deer

parsnip, blackberry, red wine sauce

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

# PENMAENUCHAF

## Desserts

### Apple Mousse

cinnamon meringue, blackberry sorbet

### Malt Chocolate

miso, puffed rice, milk ice cream

### Fig Tart Tatin

bay leaf ice cream

### Welsh Cheese

Golden Cenarth, Smoked Cerwyn, Brefu Bach, Trefaldwyn Blue,  
quince jelly, apple chutney, Welsh cakes, crackers

(£6 Supplement)  
£16 Additional Course

Filter, cappuccino or espresso coffee  
served with petit fours ~ £6.00