

THE HAYLOFT

SEASONAL SET MENU

Changing monthly - created using the best local produce available to us at the moment.

Two courses 27.50 | Three courses 35

Seasonal cocktail 12

STARTERS

Pork, pinenut and apricot terrine, toasted sourdough
Grilled peach, crispy ham, whipped goats cheese, walnuts (gf)
Soup of the day, toasted sourdough (vga)
King prawns, watermelon, wasabi mayo (gf)

MAINS

Roast pork belly, dauphinoise potato, braised carrots, cider reduction (gf)
Pan seared seabass, roast cauliflower, roast baby potatoes, brown butter (gf)
Summer vegetable gnocchi, sundried tomato pesto, watercress (vg)
6oz rump steak, fries, herb butter, watercress

PUDDING

Coconut and elderflower panna cotta, strawberry sorbet, summer berries (vg)
Dark chocolate brownie, cherry sorbet, hazelnuts (gf)
Blueberry financier, clotted cream ice cream
passionfruit cheesecake, white chocolate ice cream
Selection of welsh ice cream and sorbets

Please ask your server about allergens & dietary requirements

