

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

Chicken Mousseline, textures of mushroom, tarragon emulsion
Grilled figs, whipped pontsygawn, candied walnuts, honey, rosemary crumb
Soup of the day, warm bloomer bread, butter
Rarebit, sauteed leeks, smoked bacon
Smoked mackerel, horseradish puree, beetroot, sourdough crumb

MAINS

Roast salmon, leek veloute, parmentier potatoes
Pork tenderloin, pomme puree, apple braised carrots, berry jus
Barley risotto, wild mushrooms, crispy kale
6oz rump steak, fries, watercress, chimichurri (+£2 supplement)
Pan fried seabass, crushed new potatoes, samphire, white wine sauce (£2 supplement)

PUDDING

Salted caramel tart, vanilla ice cream
Vanilla cheesecake, biscoff crumb, caramelised banana
Chocolate mousse, chocolate orange and almond crumb
Plum and almond financier, plum, vanilla mascarpone
Selection of Welsh ice cream and sorbets

Please ask your server about allergens & dietary requirements

