



THE HAYLOFT

DINNER SET MENU

Spring Dinner Set Menu

two courses £29 | three courses £35

On arrival enjoy a seasonal appetiser on us

Starters

Soup of the day, bread, compound butter

Chicken liver parfait, blackberry fluid gel, fried bread

Pan fried scallops, cauliflower pureé, pickled apple, bacon crumble, brown butter sauce

Charred hispi cabbage, braised leeks, burnt apple gel, Snowdonia cheese sauce

Mains

Pan fried chicken breast, chicken liver parfait, braised leeks, burnt apple gel, tarragon butter sauce

Seasonal salad of shaved asparagus, cauliflower, fine beans, peas, pickled shallots, mint, radish, fennel and parsley cream

Coconut fish curry, larva rice, kachumber salad, raita, coriander and lime

Courgette and red pepper risotto

Puddings

Baked cheesecake, poached rhubarb, rhubarb and strawberry soup, crumble & strawberry sorbet

Vanilla creme brûlée, shortbread

Summer berry crumble, vanilla ice cream

A selection of Welsh cheeses, chutneys and crackers carefully selected from our farm shop - ask our team

sides & sauces

Triple cooked chips £4 / Buttered new potatoes £4

Truffle fries with parmesan & chives £6.50

Butter braised hispi cabbage with parmesan £4 / Spring salad £4 / Seasonal vegetables £4

Peppercorn sauce £3 / Red wine sauce £3 / Chimichurri £3

Please speak to your server about any allergies or dietary requirements