



THE HAYLOFT

AUTUMN SUPPER CLUB

16th September

3 courses & the talk £40 pp

TO BEGIN

Warm rosemary focaccia, whipped cultured butter and Anglesey sea salt served to the table

STARTERS

Twice-baked black bomber soufflé, caramelised shallots, thyme cream and toasted walnuts.

MAINS

Slow-braised Welsh beef, celeriac purée, fondant potato, glazed shallot and red wine jus.

or

Charred hispi cabbage, smoked celeriac purée, fondant potato, toasted hazelnuts and a rich roasted onion jus.

PUDDINGS

Dark chocolate and hazelnut torte, espresso caramel and crème fraîche

Please ask your server about allergens & dietary requirements





THE HAYLOFT'S AUTUMN SUPPER CLUB

with special guest Morgan from Conwy Historical Society

Join us for an evening with the Conwy Valley Historical Society, exploring the rich history of the Conwy Valley and the intriguing stories of witchcraft, folklore and superstition woven into the past of North Wales. Settle in for a seasonal three-course supper as we uncover the people, places and beliefs that shaped our local landscape.

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