



HARVEST BANQUET MENU THE HAYLOFT

18th September | 3 courses £25

seasonal cocktail : welsh cider spritz

STARTERS

Roasted heritage squash

Whipped Perl Las, toasted pumpkin seeds, crispy sage and Welsh honey.

Wild mushroom and leek tart

Caramelised shallots, thyme and a light Welsh rarebit sauce

Smoked Welsh trout

Pickled orchard apple, horseradish crème fraîche, watercress and rye crumb.

MAINS

Slow-roasted Welsh lamb shoulder

Confit garlic, rosemary, braised red cabbage and rich cider jus.

Roasted fillet of sea bass

Butter-roasted leeks, crushed new potatoes, samphire and brown butter.

Roasted celeriac and wild mushroom pithivier

Caramelised onion, autumn greens and a rich mushroom and red wine jus

PUDDINGS

Warm apple and blackberry crumble tart

Vanilla custard and toasted oats.

Sticky Welsh honey and pear pudding

Salted caramel sauce and clotted cream.

Please ask your server about allergens & dietary requirements

