

Tŷ MAWR, BRECHFA

c.1658

3 COURSES £48 2 COURSES £38 1 COURSE £29

TO START rosemary focaccia, Halen Mon sea salt, olive oil

STARTERS **Chicken liver parfait**
red onion chutney, pickles, brioche toast

Wild mushroom pate
apple chutney, pickles, brioche toast

Twice baked goats cheese soufflé
double cream, parmesan, chives

Grilled tiger prawns
Lemon, parsley, butter, garlic

MAINS **Welsh fillet steak +£4**
parmesan skin on fries, garlic mushroom, tomato, buttered greens, red wine sauce

Whole lemon sole
Capers, butter, lemon with roast new potatoes, tender stem broccoli

Braised beef short rib
creamy mash, braised red cabbage, buttered greens

Buttered lamp rump +£4
kale potato cake, basil pesto, tender stem broccoli, red wine sauce

Coq au vin
roasted new potatoes, braised red cabbage, buttered kale

Roast celeriac steak
chestnut velouté, apple batons, crushed new potatoes, tender stem broccoli

DESSERTS **Dark chocolate, marmalade, almond tart**
Crème anglaise, Chantilly cream, blackberry coulis, toasted almonds

Pavlova
Poached forced rhubarb, custard, Chantilly cream pistachios

Profiteroles
crème patisserie, vanilla ice cream, chocolate sauce

AFTERS **Selection of Welsh cheese** **+£12 pp**
Cradoc crackers, tomato and onion chutney, grapes, celery pickle

Liquor coffee – available **£8.25**

Cafetiere of coffee for two **+£5.90**

We cook with all allergens in our kitchen, if you have any dietary requirements, please speak with a member of the team who will be happy to assist you

We do not add a service charge to your bill, we only accept cash tips, these are shared equally amongst our hourly paid team members