

Eliot's Restaurant

Starters

Jerusalem Artichoke Soup

crab, artichoke crisp

Slow Cooked Belly Pork

apple, tonka bean, red miso

Tempura of Vegetable King Prawns

chorizo foam, chives

Open Lasagne

pickled girolles, oxtail, truffle pasta

Caramelised Shallot Tarte Tatin (V)

goats cheese, salsa verdi, baby leeks

Smoked Salmon Terrine

cream cheese, marinated beetroot

Mains

Fillet of Welsh Beef

curly kale, roasted root vegetables, slow cooked oxtail
(£2.95 supplement)

Duo of Lamb

celeriac dauphinoise, parsnip, agen prunes

Coq au Vin

roasted corn fed chicken, red wine, creamed potato, tarragon

Breconshire Venison

violet potato, braised salsify, red cabbage, chocolate sauce, port

Porcini Risotto (V)

spring onion, chopped truffle, parmesan

Roast Monkfish

pumpkin puree, sautéed wild mushroom, roasted barley sauce

Sides

Celeriac Dauphinoise	£2.75
Anise & Orange Carrots	£2.75
Mixed Vegetables	£2.75
Braised Red Cabbage	£2.75

Desserts

Rice Pudding

bramley apple compote, shortbread crumble

Cheesecake

lemon meringue, coffee puree, orange confit

Banana Soufflé

salted caramel, chantilly cream

Coconut Pannacotta

mango puree, palm sugar ice cream

Chocolate Tart

parsnip ice cream, cumin crisps

Selection of Welsh Cheese & Biscuits

celery, grapes, quince jelly
(£1.95 supplement)

Two Courses £32.50, Three Courses £35.95

Coffees

Cafetiere	£3.25
Espresso	£2.95
Latte	£3.25
Cappuccino	£3.25
Liquor Coffees	£6.55

All coffee served with petit fours

please note that some of the dishes may contain traces of nuts