

Holdens@Gwarcefel

To start

- Seasonal soup - £4.50
- Chicken liver parfait, red onion confit - £5.50
- Beetroot & Vodka cured salmon - £6.00
- Sun blushed tomato & Bocconcini pesto tart - £5.50
- Oxtail ravioli, beef consommé - £6.50

To follow

- Confit Barbary duck leg, red cabbage, spiced cherry jus - £16.00
- 12 hour braised brisket of beef, celeriac, roast baby carrots - £16.50
- Tenderloin of pork, pancetta, green vegetables, mustard sauce £14.00
- Roast hake, Penclawd cockles, Samphire - £15.00
- Butternut squash, blue cheese & sage risotto £9.00

To finish

- Crème brûlée & sable - £5.00
- Pear frangipane tart, mango sorbet - £5.00
- Chocolate fondant, honeycomb ice cream - £6.00
- Welsh artisan cheese board - £6.00

- Tea - £1.50
- Filter coffee - £1.50

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Head chef - Tom Barber
Service is not included

Please inform us of any dietary requirements. Allergen information available on request

