



# CHÂTEAU RHANFA

THE ART OF WELSH HOSPITALITY

## STARTERS

### “Leek & Potato Soup”

Beef Bone Broth, Fermented Chilli, Crispy Lamb, Menai Oyster, Beef Fat

### Braised Sticky Oxtail, Smoked Beef Marrow

Spiced Beef Takoyaki, Onion Cream

### Roscoff Onion

Garlic & Chilli Spiced Yolk, Olive Oil Dressed Radish, Yoghurt

### Poached Salmon

Pickled Cucumber, Ginger & Apple Puree, Spiced Squid Jam, Cumin Labneh

## MAINS

### Sirloin of Welsh Beef

Chervil Polenta Chip, Mushroom Puree, Kimchi, Watercress, Wasabi Salsa

### Roast Mallard

Flageolet Cassoulet, *‘Tatws 5 Munud’*, Smoked Beetroot

### Poached Seabass

Spiced Prawn & Nori, Tom Yum Bisque, Buttered Clams & Cockles, Ratte Potatoes

### Stuffed Rolled Loin of Lamb

Aubergine Pickle, Crispy Anchovy, Olives & Smoked Pistachio, Black Garlic Ponzu

### Chestnut & Sage Crumble

Celeriac Pressing, Lemon Zest Dahl, Confit Salsify, Spiced Braised Potato with Split Tarragon Sauce

## DESSERTS

### Château Gâteau

Cherry, Chocolate & Chilli

### Tequila Lime Mousse

Fig Leaf Ice Cream

### Tiramisu

Amaretto Espuma

### Selection of ‘&Caws’ Welsh Cheese

Crackers, Chutney

**3 Courses - £60**