



CHÂTEAU RHANFA

THE ART OF WELSH HOSPITALITY

STARTERS

Leek & Potato Soup

Beef Bone Broth, Fermented Chilli, Crispy Lamb, Menai Oysters, Beef Fat
(shellfish,wheat)

Braised Sticky Oxtail, Smoked Beef Marrow

Spiced Beef Takoyaki, Onion Cream
(wheat,milk,egg)

Roscoff Onion

Garlic & Chilli spiced Yolk, Olive Oil Dressed Radish, Yoghurt
(milk,egg,wheat)

Poached Salmon

Pickled Cucumber, Ginger & Apple Puree, Spiced Squid Jam, Cumin Labneh
(fish,milk)

MAINS

Sirloin of Welsh Beef

Chervil Polenta Chip, Mushroom Puree, Kimchi, Watercress, Wasabi Salsa
(milk,shellfish)

Roast Mallard

Flageolet Cassoulet, 'Tatws 5 Munud', Smoked Beetroot
(milk)

Poached Seabass

Spiced Prawn & Nori, Tom Yum Bisque, Buttered Clams & Cockles, Ratte Potatoes
(fish,shellfish,milk)

Stuffed Rolled Loin of Lamb

Aubergine Pickle, Crispy Anchovy, Olives & Smoked Pistachio, Black Garlic Ponzu
(fish,nuts,milk)

Chestnut & Sage Crumble

Celeriac Pressing, Lemon Zest Dahl, Confit Salsify, Spiced Braised Potato
With Split Tarragon Sauce
(milk,nut)

DESSERTS

Château Gâteau

Cherry, Chocolate & Chilli
(milk,egg,wheat)

Tequila Lime Mousse

Fig Leaf Ice Cream
(Milk,egg)

Tiramisu

Amaretto Espuma
(wheat,egg,milk)

Selection of '&Caws' Welsh Cheese

Crackers, Chutney
(milk,wheat)

3 Courses - £70