



# Hafod



## Five Course Tasting menu at 1864 restaurant

Twice baked Pearl Las Souffle with a rocket salad of pickled cucumber and candied walnuts (V)

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Pan seared Mackerel with spanish infused flavours

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Passion fruit sorbet (V)

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Best end rack of lamb with a mustard and herb sourdough crumb, pea and mint puree, Fondant potatoes, heritage carrots and caramelized shallots

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Nearly an Apple crumble

£17.95

### Allergen information

If you suffer from a food allergy or intolerance, please let a member of our waiting on team know upon placing your order. All care is taken to avoid cross-contamination, however we work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone.

### Locally Sourced

As far as possible, we source fresh meat, fruit and vegetables from local producers, less than 50 miles away.