

# Hafod

## Starters

Soup of the day served with crisp herb croutons (GF,V)

Chicken caesar salad, baby gem lettuce, croutons and parmesan shavings

Smoked salmon with celeriac remoulade, apple and creme fraiche dressing

## Mains

Slow braised Welsh beef with red wine, baby onions and roasted sweet potatoes

Poached fish fillet, citrus and chive sauce, buttered charlotte potatoes,

Tomato and rosemary pearl barley risotto topped with wilted rocket and parmesan crisp

Main dishes served with buttered seasonal vegetables

## Desserts

Vanilla creme brulee with almond biscuits (V)

Glazed fresh fruit tartlet with raspberry gel and chantilly cream (V)

Profiteroles filled with pastry cream, drizzled with chocolate sauce (V)

Two courses - £8.50/Three courses - £10.50

V - vegetarian option / GF - gluten free / N - contains nuts/ DF -Dairy Free

### 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.