

## January Feasting Menu 2026

\*\*\*All dishes are subject to availability\*\*\*

### Snacks

Bread and Butter	Cider Pickled Sardines	Grilled Caws Teifi Halloumi and Gower Honey
Cockle Croquettes	Olives	

### To Start (please choose 2 dishes for the party)

Chicken Liver Parfait, Red Onion Chutney, Toasted Brioche	Roast Gower Cauliflower, Romesco Sauce and Heritage Teifi	Breaded Plaice and Tartare Sauce
Potted Car-y-Mor Crab and Grilled Flatbread	Beetroot, Walnut and Brefu Bach	Potted Pork and Shed Pickles
	Steak Tartare	Mussels, Leeks and Laverbread

### Mains (please choose 2 dishes for the party)

Grilled Forerib, Chips and Peppercorn Sauce	Fish Of The Day, Fennel, Green Sauce and Pickled Chilli	Lamb, Leek and Laverbread Pie, Mash and Greens
Braised Lamb, Swede and Mint Sauce	Roast Pork Belly, Pardina Lentils, Mustard and Apple	Chicken and Pancetta Pie, Mash and Greens
		Fish Pie and Greens

### Sides

Greens	Green Salad	New Potatoes
Chips	Welsh Rarebit	

### Afters (please choose 2 dishes for the party)

Chocolate Pave, Honeycomb and Crème Fraiche	Pavlova	Cheese, Crackers and Apple Butter
Coffee Choux Bun and Chocolate Sauce	Trifle	
Bread and Butter Pudding and Custard	Olive Oil Parfait	
	Bara Brith and Heritage Teifi	