

Llangoe Hall

Dinner menu

Caramelised carrot, rice milk, ricotta, puffed rice, coriander

Egg mimosa, fermented artichoke, caper popcorn, brown butter

Charred tiger prawn, satay miso, peanuts, lime, daikon

Beef tartare, bone marrow, crisp tendon, anchovy cream, cured yolk

Miso baked aubergine, pinenut, date, feta, crispy buckwheat, tahini yoghurt

Cod, parsley gnocchi, moules mariniere, fermented garlic, torched gem

Slow cooked pork belly, pumpkin, lime leaf, shimeji, red curry

Welsh lamb, soft polenta, milk skin, samphire, anchovy, wood sorrel

Brillat savarin, mascarpone, orange, honey comb, blood orange sorbet

Roast black fig, fig leaf ice cream, hazelnut

Dark chocolate, smoked walnut, caramel, aero, frozen yoghurt

Cheese from the trolley, walnut bread and biscuits – three cheeses (£6.00 supplement for seven cheeses)

Tea, coffee, infusions – petit fours

£55

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