



Valentines menu

The start

Ham hock and chicken terrine with homemade piccalilli and toasted treffy bread

Tempura tiger prawns, cauliflower puree finished with a chorizo crumb

Homemade goats cheese and spinach ravioli finished with a sage and walnut butter

Swansea smoked salmon, beetroot, orange, and watercress salad with a light citrus dressing

Moroccan spiced chickpeas and red lentil soup served with treffy bread

The middle

Fillet of local seabass served with pak choi finished with chilli and ginger sauce

Oven roasted chicken breast served dauphinoise potatoes and a pancetta and wild mushroom sauce

Fillet of hake, mussel bouillabaisse served with saffron potatoes and wild samphire

8 hour braised beef cheek, sweet potato mash, pickled red cabbage finished with a rich port jus

Courgette, spinach, and parmesan risotto with a crisp sage fritter

Chateau Briand - Celtic pride fillet, roasted vine tomatoes, homemade chunky chips and a rocket and parmesan salad. (for 2 people £26 supplement)

The end

Pear frangipane with Chantilly cream

Baked vanilla cheesecake with homemade rhubarb compote

Trio of chocolate – chocolate ganache, white chocolate mousse, chocolate brownie

Large choux bun filled with whipped cream and smothered in hot mocha sauce

Trefloyne cheeseboard served with homemade chutney and biscuits

£27.50 per person

Handpicked by us with love for you. All our produce is locally sourced.

Veg from over the hedge, lamb from the field next door and fish straight from the quay

Please let a member of the team know if you have any dietary requirements or allergies and we will do our utmost to accommodate you