# Rhosyn Menu

**Almonds** £4

**Olives** £4

**Bread, miso butter** £3.50 per person

## Starters

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| Warm Jerusalem artichoke pannacotta, baby artichoke, black truffle, truffle oil | £14 |
| Confit duck leg, puy lentils, wild garlic gel, carrot crisp | £14 |
| Parsnip velouté, parsnip crisps, burnt apple cream | £12 |
| Salmon, goma dare, pickled cucumber | £14 |

## Mains

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| Cep Spatzle, caramelized baby onions, roasted pumpkin, cavelo nero, wild mushroom velouté, Parmesan crisp | £28 |
| Pan roasted venison loin, venison and green peppercorn pie, braised red cabbage, blackberry jus | £40 |
| Rare breed pork tenderloin, braised pig cheek, roasted carrot & celeriac, spiced cauliflower puree, wild mushroom & Marsala sauce | £34 |
| Pan roasted fillet of halibut, herbed ratte potatoes, smoked caviar and prawn bisque | £38 |

## Side dishes

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| Ratte potatoes, shallot, thyme & parsley butter | £7 |
| Roasted beetroot, Lilliput capers, balsamic and Parmesan | £7 |
| Finger carrots, satay sauce | £8 |

Please note a discretionary service charge of **12.5%** will be automatically added to the bill

Rhosyn Restaurant