Rhosyn Menu

Almonds £4

Olives £4

Bread, miso butter £3.50 per person

Starters

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

Crown prince raviolo, roasted pumpkin, cavolo nero, white onion & gorgonzola sauce	£28
Pan roasted loin of venison, carrot & star anise puree, potato galette, blackberry & juniper jus	£40
Roasted Partridge breast, confit leg, savoy cabbage, turnips, bread pudding, wild mushroom sauce	£34
Pan roasted fillet of halibut, butter beans, cavolo nero, fennel broth, white wine veloute & sea truffle butter	£38

Side dishes

New potatoes, shallot, thyme & parsley butter	£7
Charred tenderstem broccoli, romesco sauce, toasted almonds	£7
Finger carrots, satay sauce	£8

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

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