

# SOSBAN

BWYTY • RESTAURANT

## Prif Fwydlen

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## A La Carte Menu

**Carrot and Orange Brioche**, coriander pesto £2.50

## Cwrs Cyntaf

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## Starters

**Parsnip and Truffle Soup**, crispy pigs head, honey and mustard £8.50

**Torched Mackerel**, dill ice cream and smoked mackerel jelly £7.50

**Roasted Wagyu Beef**, wild garlic, carrots and swede £11.50

**Potato Bread**, potato foam, chive butter and Exmoor caviar £9.50

**Hay Baked Celeriac**, smoked celeriac tea and celeriac textures £8.00

## Prif Gwrs

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## Mains

**40 Day Aged Hereford Fillet Steak**, truffle ketchup and triple cooked chips £32.50

**Cod Five Ways**, cabbage puree, salt and vinegar chips £21.00

**Yorkshire Mangalitsa Pork**, smoked beetroot and black pudding puree £26.50

**Corn Fed Chicken**, hay baked celeriac, barley and chicken gravy £19.50

**Orzotto**, fermented vegetables and herbs £18.00

**Roasted Halibut**, pumpkin and lovage pesto, chive butter sauce £23.00

## Ychwanegiadau

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## Sides

(£4.00 each)

Mixed Vegetables - Seasonal Potatoes – Triple Cooked Chips – Truffle and Parmesan Chips

## Pwdin

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## Desserts

(£6.50 each)

**Double Chocolate Fudge Brownie**, caramelised orange and chocolate sorbet

**Passionfruit Soufflé**, coconut and Malibu ice cream

**Apple Rice Pudding**, hay ice cream and caramelised milk skin

**Milk Textures**, mint chocolate chip cookie

**Sticky Toffee Pudding**, parsnip ice cream, parsnip butterscotch and parsnip crisps

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### **Petit Fours** £4.00

Selection of four handmade chocolates

### **Cheese Plate** £10.50

Cheddar cheese custard slice and Sosban honey mead

### **Cheese Board**

£9.50 for one person ~ £13.50 for two people to share

### **Quickes Cheddar Cheese**

An extra few months of cheese maturing does wonderful things to this rich, rounded cheddar, producing a complex balance of flavours. Delivers layer after layer of mouth-watering flavours. Typically matured for 18 to 21 months.

### **Perl Las**

Perl Las, meaning 'Blue Pearl' is made by Carwyn Adams of Caws Cenarth near Cardigan in the heart of West Wales. This is a family cheesemaker in West Wales started by Carwyn's parents Thelma and Gwynfor in 1987. Thelma and Gwynfor were greatly affected by the introduction of milk quotas in 1987 which had an effect onto the price of milk.

### **Brie De Meaux**

Brie has a milk and rich taste underlined by sweet and buttery flavours of mushrooms or truffles and almonds. The cheese pairs perfectly with Champagne, a red Bordeaux or Bourgogne (Burgundy).

### **Ribbersdale Blue**

This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire. Made by hand with unpasteurised milk and vegetarian rennet, goat's milk contains less lactose sugar than cow's milk so this cheese has a distinctly sharp bite to it.

### **Little Hereford**

Little Hereford is handmade at our local dairy at Monkland. It is made to Helen Yeld's original recipe. She was Herefordshire's chief dairy maid in the 19th Century. Little Hereford has a creamy texture and good lingering flavour.