

SOSBAN

BWYTY • RESTAURANT

Sul y Mamau - Mothering Sunday

3 Courses - £29.50

Carrot and Orange Brioche, coriander pesto £2.50

Cwrs Cyntaf - Starters

Chicken Liver Parfait, toasted brioche, apple butter and walnut crumble

Parsnip and Truffle Soup, crispy pigs head, honey and mustard

Hay Baked Celeriac, smoked celeriac tea and celeriac textures

Potato Bread, potato foam, chive butter and Exmoor caviar

Prif Gwrs - Mains

Beef Wellington, Yorkshire pudding, spring vegetables and roast potatoes

Cod Five Ways, cabbage puree, salt and vinegar chips

Stuffed Lamb Saddle, wild garlic, spring vegetables and roast potatoes

Pressed Pork Belly, roast potatoes and spring vegetables

Orzotto, fermented vegetables and herbs

Pwdin - Desserts

Double Chocolate Fudge Brownie, caramelised orange and chocolate sorbet

Apple Rice Pudding, hay ice cream and caramelised milk skin

Sticky Toffee Pudding, parsnip ice cream and parsnip caramel

Ychwanegiadau - Sides

(£4.00 each)

Mixed Vegetables – Seasonal Potatoes – Triple Cooked Chips

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Our dishes may contain allergens, please inform us if you have any specific dietary requirements.

We only use the best produce available and if we are not able to source the required components to our approved quality we may replace them with an alternative.

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Petit Fours £4.00

Selection of four handmade chocolates

Cheese Plate £10.50

Choice of any cheese with Tarte Tatin 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 cows 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.

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