

## Heathcock Dinner Menu

Thursday 22nd October

House Sourdough & Homemade Butter £3.5

Porthilly Oyster, Apple & Tarragon £3.8

Beetroot, Pantysgawn & Watercress Salad £7.9

Wild Mushroom Risotto £8

Roast Squash, Red Onion & Sage £7.8

Langoustine Soup, Braised Fennel & Crispy Oyster £8.4

Grilled Mackerel, Beetroot, Horseradish & Dill £8

Sole, Cockles, Mussels & Lavabread £8.6

Baked Scallop, Fennel, Apple & Sea Lettuce £8.8

Pan Fried Hake, Wild Mushroom & Palourde Clams £13

Braised Duck Leg Pappardelle £8.2

Ox Heart & Butternut Squash Kebab £10

Rare Roast Hanger Steak, Confit Potato & Bearnaise £13

Crispy Lamb Shoulder, Roasting Juices, Carrot & Green Sauce £12

Steak and Ale Pie *(for 2)* £30

### **Sides**

Fried New Potatoes & Garlic Butter £3.5

Confit Potatoes £4

White Cabbage, Chervil & Brown Shrimp Salad £4

### **Desserts**

Plum Souffle £8.9

Buttermilk Pudding, Honeycomb & Apple £7.5

Welsh Cheese Board £10

Salted Caramel Tart & Yoghurt Sorbet £7.9

### Wine List

<u>White Wine</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Chardonnay, France	£5.3	£7.3	£19
Viogner, France	£5.7	£7.9	£23
Muscadet, France	£6.2	£8.5	£25
Albarino, Spain	£6.9	£9.9	£28
<u>Sparkling Wine</u>	<u>125ml</u>	<u>Bottle</u>	
Prosecco, Italy	£5	£25	
<u>Rose Wine</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Syrah, France	£5.3	£7.3	£19
Cinsault Blush, France	£5.3	£7.3	£19
<u>Red Wine</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Cabernet Sauvignon, France	£5.3	£7.3	£19
Appassimento	£6.2	£8.2	£24
Primitivo, Italy	£6.2	£8.2	£24
Valpolicella, Italy	£8.9	£11.9	£35
Chianti, Italy	£8.9	£11.9	£35