

GROVE

NARBERTH

À la carte

To Start

Salmon

cucumber, daikon radish, avocado, horseradish, dill

Hand dived Scallops

smoked eel, parsnip, curry and lime

Chargrilled Asparagus

smoked Pwll Mawr, air dried ham, pickled mushrooms, parsley

Quail

wild garlic, gnocchi, confit egg yolk, parmesan

Sweetbread Raviolo

caramelised celeriac, pickled pear, coffee scented jus

To Follow

Turbot

apple & ginger purée, sea vegetables, langoustine sauce

Lemon Sole

peas, asparagus, mussels, button onions, tarragon

Martyn's Aylesbury Duck

roast fennel, chorizo, buttermilk, five spice jus

Preseli Lamb

kholrabi, charred leeks, mint, capers & raisins

Sirloin of Welsh Beef

smoked and pickled onion, king oyster mushroom, madeira sauce

To Finish

Chocolate Gâteau

cumin sponge, salted caramel, crème fraîche

*Recommended with **Castelnau du Suduiraut**, Sauternes, Bordeaux, France 2008 (75ml)*

Peanut Butter Parfait

raspberry jelly & sorbet, peanut nougatine

*Recommended with **Aleatico**, A Mano, Puglia, Italy 2010 (50ml)*

Apple Strudel Soufflé

vanilla ice cream

*Recommended with **Noble Riesling**, Saint Clair, Marlborough, New Zealand 2013 (50ml)*

Roasted Pineapple

caramelised brioche, pineapple sage, pistachio, black pepper ice cream

*Recommended with **Rieslaner Auslese**, Weingut Wegmüller, Pfalz, Germany 2014 (50ml)*

Baked Vanilla Cream

new season rhubarb, honeycomb, ginger

*Recommended with **Muscat de Beaume de Venise**, "Trois Fonts", Domaine des Coyeux, France 2009*

Welsh Cheese

Smoked Pwll Mawr, Boksburg Blue, Snowdonia Black Bomber, Perl Wen,

quince jelly and biscuits

3 Courses £64

Allergens

Please let us know in advance if you have any allergies or intolerances