



PENNY FARTHING

COWBRIDGE

GOURMET NIGHT

SATURDAY 26TH JUNE

7PM ARRIVAL

BEETROOT, CARROT & GINGER VELOUTÉ

GREEK YOGURT & EXTRA VIRGIN OLIVE OIL

TUNA TARTARE

TOASTED SESAME SEEDS, GINGER, SOY & AVOCADO

CHAMPAGNE & LIME SORBET

FRESH MINT & SPICED DARK RUM

FILLET BEEF MEDALLIONS

BRANDY, PEPPERCORN, MUSHROOM, KALE & GARLIC MASHED POTATO

GRAND MARNIER CHOCOLATE MOUSSE

GRAND MARNIER, BELGIAN CHOCOLATE & CANDIED ORANGE ZEST

PER LAS WELSH CHEESE

POACHED PEACHES WITH ROSÉ WINE & VANILLA JUS

6 COURSES £49 PER PERSON

WITH WINE PAIRING £69 PER PERSON

Not all ingredients can be listed. Detailed allergen information is available upon request