



PENNY FARTHING

C O W B R I D G E

GOURMET NIGHT

SATURDAY 14TH FEBRUARY

7PM ARRIVAL

BEETROOT & CARROT VELOUTÉ

COCONUT CREAM & CARAMELISED CASHEW

TUNA TARTARE

BLACK SESAME SEED, SOY, AVOCADO, ROCKET & PARMESAN SALAD

CHAMPAGNE & KALAMANSI SORBET

FRESH MINT & SPICED DARK RUM

FILLET MEDALLIONS OF WELSH BEEF

BLACKCURRANT & RED WINE REDUCTION, BABY CARROTS, KALE & GARLIC MASHED POTATO

GRAND MARNIER CHOCOLATE MOUSSE

DARK BELGIAN CHOCOLATE & CANDIED ORANGE ZEST

PER LAS WELSH CHEESE

POACHED PEAR, BORDEAUX RED WINE & CINNAMON JUS

6 COURSES £59 PER PERSON

£89 WITH WINE PAIRING

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