

# HEANEYS

*SUNDAY SEPTEMBER 19TH*

## Snacks

Marinated Gordal Olives	£3.5
Pickled Oyster  Dill  Horseradish	£3.5
Duck Ham	£4.5
Jamon Croquettas	£4
Truffle Cheese & Onion Doughnut	£3

## To Start

Heritage Tomatoes| Pantysgawn Goats Cheese| Black Sugar  
Fish Scampi| Pickled Vegetable| Tartare Hollandaise  
Beef Tartare| Sourdough| Shimeji

## Main

Roast Rib Of Beef| Short Rib| Yorkshire Pudding  
Welsh Lamb| Breast| Mint Sauce  
Cornish Hake| Oyster| White Cabbage| Shrimp  
Roast Pumpkin | Sage| Parmesan| Roscoff Onion

*All Served With Duck Fat Roast Potatoes| Dauphinoise| Crushed Root Vegetables| Cauliflower Cheese| Savoy Cabbage*

## To Finish

Chocolate| Pineapple| Cream Cheese| Maple  
Treacle Tart| Stem Ginger Icecream  
Welsh Cheese| Pear| Bread Crisp (£3 Supplement)

3 course

£30

# HEANEYS

*SUNDAY SEPTEMBER 19TH*

## Snacks

Marinated Gordal Olives	£3.5
Pickled Oyster  Dill  Horseradish	£3.5
Duck Ham	£4.5
Jamon Croquettas	£4
Truffle Cheese & Onion Doughnut	£3

## To Start

Heritage Tomatoes| Pantysgawn Goats Cheese| Black Sugar  
Fish Scampi| Pickled Vegetable| Tartare Hollandaise  
Beef Tartare| Sourdough| Shimeji

## Main

Roast Rib Of Beef| Short Rib| Yorkshire Pudding  
Welsh Lamb| Breast| Mint Sauce  
Cornish Hake| Oyster| White Cabbage| Shrimp  
Roast Pumpkin | Sage| Parmesan| Roscoff Onion

*All Served With Duck Fat Roast Potatoes| Dauphinoise| Crushed Root Vegetables| Cauliflower Cheese| Savoy Cabbage*

## To Finish

Chocolate| Pineapple| Cream Cheese| Maple  
Treacle Tart| Stem Ginger Icecream  
Welsh Cheese| Pear| Bread Crisp (£3 Supplement)

3 course

£30