

tir a môr

EASTER LUNCH MENU

Two courses £27 | Three courses £35

STARTERS

Cauliflower and cumin soup, herb croutons (ve)

Whipped goat's cheese and beetroot salad, toasted pine nuts, aged balsamic (v)

Confit of chicken terrine, pickled vegetables, toasted artisan bread

Smoked salmon, lemon and crème fraîche dressing

MAINS

All roasts are served with a selection of seasonal vegetables and duck fat roast potatoes

Roast sirloin of Welsh beef, Yorkshire pudding, red wine jus

Roast Welsh lamb leg, Rosemary sauce

Pot roast chicken breast, creamed potatoes, wild mushrooms, white wine and tarragon sauce

Roasted turkey breast, traditional trimmings and gravy

Cod loin, minted pea purée, gratin potato, confit tomato, warm tartare sauce

Charred and smoked aubergine, buckwheat salad, spinach, red pepper fondue, lemon and soya yoghurt, pomegranate, toasted seeds (ve)

DESSERTS

Warm chocolate fondant, clotted cream ice cream, chocolate sauce

Passion fruit dome, blackberry gel, chocolate soil (ve)

Glazed Sicilian lemon tart, raspberries (v)

Bara Brith bread and butter pudding, custard (v)

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. An optional 12.5% service charge will be added to your bill.

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