

TYDDYN LLAN
RESTAURANT & ROOMS

SIX-COURSE TASTING DINNER MENU: £105.00

Stout and malt sourdough,
our cultured butter, mushroom butter

Slow cooked pork belly,
Granny Smith, spring cabbage, mustard seed sauce

Butter poached cod,
leeks, mussels, smoked roe sauce

Choose from...

Barbequed glazed quail,
white asparagus, ramson, morel

or

Welsh lamb saddle,
mint, roasted garlic, brassicas
Mothais sur Feuille goat cheese,
walnut malt loaf, pickled walnut ketchup

Choose from...

Tomlinson's rhubarb,
stem ginger, almond, white chocolate

or

40% Jivara milk chocolate mousse,
hazelnut nougatine, cardamon, orange, sour cream

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Coffee and petits fours

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£105.00 (wine pairing: £50)