



yr Eos

Plas Nanteos Mansion

• SERVED FROM 6:30PM UNTIL 8:30PM •
TWO COURSE £30 THREE COURSE £38

Complimentary

Amuse Bouche

Complimentary

Fresh Homemade Bread & Butters



To Start

SALT BAKED BEETROOT (VG)

Waterbix | Pine Nuts | Goats Cheese

CHARGRILLED CHICORY (VG)

Caramelised Pear | Candied Walnuts | Perl Las | Pickled Grapes

BRAISED HAM HOCK

Parsley Mayo | Black Pudding | Quail Egg | Cauliflower

CORNISH MACKEREL

Pickled Fennel | Wasabi Mayo | Rice Cracker | Dill



For Main

SALT BAKED BEETROOT RISOTTO (VG)

Goats Cheese | Crispy Rocket | Pickled Red Onion.

WELSH LAMB RUMP

Miso Leeks | Buttered Potato | Burnt Leek Mayonnaise

SALTED CORNISH HAKE

Caramelised Celeriac | Apple | Caper & Raisin Emulsion

Optional

British & Continental Cheeses

*Additional charges may apply. Please consult a member of staff**

Complimentary

Avant Dessert



To Finish

STICKY ORANGE CAKE

Dark Chocolate Ganache | Caramelised Orange

70% BITTER CHOCOLATE FONDANT

Miso Caramel | Hazelnut | Clotted Cream Ice Cream

*Please note there may be a 10 minute wait for this dish**

VANILLA RICE PUDDING

Sour Apple | Crispy Rice

CARAMELISED PEAR

Financier | Almond | Vanilla & Maple Yogurt

**(VG) – Vegetarian*

On request gluten free variants may be available

Whilst extreme care is taken in the preparation of all dishes, some of our ingredients are known allergens, such as eggs, pepper, garlic, wheat flour, celery, fish sauce etc. If you have any allergies, please ask a member of staff who will ensure that your choice is suitable