



Carreg Las

SAMPLE MENU

Exceptional quality & service are paramount at Carreg Las where our chefs carefully prepare and cook only the best seasonal produce to bring to life our exquisite menu.

STARTERS

Pork Terrine

Honey roast celeriac, apple, red wine

£7

Salmon

Gravaldlax, pickled vegetables, laverbread lavoiché, piccalilli

£7

MAIN COURSE

Venison

Loin, mince pie, beetroot, salsify, chocolate & mustard seed

£20

Chicken Thighs

Braised chicken thighs, red cabbage, potato fondant, roast parsnip

£16

Butternut Squash Risotto

Blue cheese, winter leaf salad

£13

DESSERTS

Chocolate Fondant

Rum and raisin, yoghurt

£7

Carrot Cake

Cream cheese frosting, orange

£6

CHEESE

Cheese for One/Two

Selection of local cheese, fig jam, lavoiché

£7/£11

Vegetarian dishes are available and other dietary requirements will be accommodated where possible. Please contact our Sales team on 01834 862400 to book a table or if you require further information. Special dietary requirements must be highlighted to us in advance.

SAMPLE MENU ONLY - SUBJECT TO CHANGE AT ANY TIME