



| Aperitif of the day | |
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| Nerodise Spumante Rose | £7-OO |
| Starters | |
| Rock oysters | £2-00each |
| Six rock oysters & warm spicy sausage | £15-00 |
| Pea soup | £5-50 |
| Tomato salsa and mozzarella boccaccini salad | £6-5O |
| Penclawdd shellfish gratin | £9-5O |
| Périgord duck salad | 00-82 |
| Ham hock and apricot ballotine | £6-5O |
| Smoked salmon, quails egg, dill bread | £7-00 |
| Asparagus, Monmouthshire ham, poached egg, béarnaise sauce | £7-5O |
| Seared scallops, butternut squash and chili puree | £8-50 |
| Main Courses | |
| Roast sea bass, spinach, wild garlic, verjus sauce | £18-50 |
| Pave of River Towy sewin, pea and mint risotto | £19-50 |
| Grilled lobster, garlic and herb butter, chips | Half £19-50/Full £28-00 |
| Open lasagne of asparagus and seasonal vegetables | £15-00 |
| Honey roasted Barbary duck breast, braised endive, gnocchi | 00-812 |
| Chateaubriand for two, french beans and Béarnaise or Bordelaise sauce | £46-OO |
| Slow cooked pork belly, braised cabbage, Madeira sauce | £15-50 |
| Roast chicken petit pois a la Française | £15-50 |
| Tagine of Preseli bluestone lamb | 00-812 |
| Fillet of beef, braised oxtail, salsify, glazed shallots | £19-50 |

Tillet of beet, braised oxtail, saisity, glazed snailots

Roast rump of lamb, parsnip & vanilla puree, asparagus, jersey royals



Sides

Green salad £3-00 Tomato Salad £3-00 French Beans £3-00 Chips £3-00 Mash £3-00 Sweet Carrots £3-00

> Bread and still water are included. Unless we tell you otherwise... lamb is from Gower, smoked food is from Crickhowell, beef is from farms in north and mid Wales, chicken is from Pembrokeshire, fish and shellfish are landed around the Welsh coast, and the chef is from Kidwelly.

Please inform a member of staff if you have any specific dietary requirements, or food allergies Please be aware, our game may contain shot, and we do not recommend the consumption of spirits when eating oysters.

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