



# HEATHCOCK

- PUB & DINING -

## December Dining 2018

Seasonal Prosecco Fizz on Arrival

Homemade Bread & Butter

Snacks

Porlock Oyster (*£2.5 each*)

Jerusalem Artichoke Soup, Winter Truffle & Crispy Quails Egg

Pork, Goose Liver & Pistachio Terrine

Baked Sole, Cockles, Mussels & Salsify

Beetroot Cured Salmon, Horseradish & Dill

Braised Ox Tail, Parsley, Wild Mushrooms & Sourdough Crumb

Butternut Squash, Kale & Chestnut Rotolo

Steamed Hake, Braised Cuttlefish & Fennel

Roast Penmark Goose Breast, Red Cabbage, Goose Fat Potatoes & Apple Sauce (*£5 supplement*)

Confit Penmark Goose Leg, Root Vegetables, Green Sauce & Confit Potatoes

Pheasant, Leek & Ham Hock Pie (*for 2*)

Braised Torgelly Farm Lamb Shoulder, Red Wine Cavolo Nero, Dauphinoise Potatoes & Mint Sauce (*for 3*)

Roast Torgelly Dry Aged Beef Rib, Braised Ox Cheek, Duck Fat Potatoes & Horseradish

(*for 2, £5 supplement per person*)

Plum Soufflé

Chocolate Cake & Salted Caramel

Apple Charlotte & Vanilla Ice Cream

Pear & Almond Tart

Welsh Cheese Board (*£5 supplement*)

£45 per head

(Includes Seasonal Fizz, Snacks & Bread, Choice of Starter, Main & Dessert)

*Menu is subject to slight alterations due to seasonal availability of produce,  
but we will let you know as far in advance of your booking as possible.*

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. Please note a 10% service charge will be added to tables of 10 and over.

Tuesday to Thursday – 12-2:30pm for lunch and 6-9pm for dinner

Friday and Saturday – 12-2:30pm for lunch and 6-9:30pm for dinner

Sunday – 12-4pm for lunch

[www.heathcockcardiff.com](http://www.heathcockcardiff.com)