

St BRIDES  
spa hotel



the  
nook



Dinner Menu

# Dinner menu

## Starters

### **Barti Rum Ricotta and St Brides Seeded Bread** (V,W,D)

Seaweed butter

*Marqués de Cáceres Blanco, Spain*

### **Smoked Duck** (W,D,E,Mu)

Goat's cheese soufflé, watercress, horseradish

*Lunaka Pinot Noir Reserva, Chile*

### **Lobster Ravioli** (W,F,Cr,M,D,E,SD,C)

Bisque gravy, sea vegetable and apple slaw

*Chablis La Pauliere Durup, France*

### **Norton Farm Potato Rosti** (Cr,D,SD,E)

Crab, pickled shallot, seaweed hollandaise

*Allan Scott Sauvignon Blanc, New Zealand*

### **Ballotine of Salmon** (F,D,E,S)

Rhubarb, potato, citrus emulsion, Tempura cockles

*Pinot Grigio IGT Villa Albini, Italy*

### **Red Pepper and Mascarpone Tart** (V,W,E,D)

Grilled asparagus, crispy egg, sherry caramel

*Lunaka Viognier Reserva, Chile*

## Mains

### **Grilled Lobster Thermidor** (Cr,W,D,E,SD,Mu)

Beef fat and rosemary potatoes, fennel salad lemon aioli

*Meursault Blanc Mazilly, France*

### **Fried Halibut with Brown Shrimp Butter**

(W,F,Cr,S,D,SD,C)

Sweetcorn arancini, chorizo, kale, charred corn and mussel chowder

*Marqués de Cáceres Blanco, Spain*

### **Whole Roast Fillet of Welsh Beef** (W,D,E,SD,C)

Tarragon hash brown, ox cheek bon bon, celeriac, pancetta and onion jus

*Escorihuela President's Blend, Argentina*

### **Seafood Bouillabaisse** (F,Cr,R,W,M,D,SD,C)

Lobster, octopus, halibut, scallops, mussels, sea vegetable, Pembrokeshire potatoes, rouille croutons

*Whispering Angel Côtes de Provence Rosé, France*

### **Wild Mushroom and Truffle Wellington** (W,D,SD,C)

Salt baked celeriac, Tempura oyster mushrooms, Perl Las sauce, tarragon oil

*MC Excellens Cuvée Crianza, Rioja*

## Desserts

### **Cherry and Almond Bakewell** (WN,S,D,E,SD)

Cherry compote, marzipan ice cream

*La Perle d'Arche Sauternes, France*

### **Iced Peanut Butter Parfait** (V,PS,D,E,SD)

Chocolate, poached clementines

*Great Bear Zinfandel, USA*

### **Sticky Toffee Pudding** (V,W,S,D,E,SD)

Toffee sauce, Barti rum, coffee dates, clotted cream ice cream

*La Perle d'Arche Sauternes, France*

### **Dark Chocolate Délice** (W,M,S,D)

Marshmallow, white chocolate, raspberry, cookie

*Ron Thorn Barossa Shiraz, Australia*

### **Apple and Cinnamon Choux Bun** (V,W,D,E,SD)

Butterscotch, cider sorbet, apple compote

*Pico Alto Rosé, Chile*

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌱 Plant-based, (V) Vegetarian