

House Menu

Sample Menu



HURST
HOUSE
ON THE MARSH

3 Courses – £34.50

Starter

Twice baked Teifi blue cheese soufflé, celery, apple & walnut

Salad of tender leeks, Jerusalem artichokes, truffle dressing

Ham hock & parsley terrine, Hurst House piccalilli, toasted sour dough bread

Crispy Welsh pork belly, celeriac remoulade, mustard dressing, garden leaves

Main Course

Braised Welsh beef cheek, potato purée, sautéed garden cavolo nero, purple sprouting broccoli, Hurst House bacon lardons & cooking juices

Hurst House garden squash, pearl barley risotto, curly kale, toasted hazelnuts, parmesan & pumpkin seed flat bread

Roasted breast & slow cooked leg of free range Welsh chicken, tarragon scented fregula, parsnips & baby onions

Pan seared Cornish long line caught cod fillet, salted cod brandade, barlotti beans, chorizo, garden parsley pesto

Grilled fillet of gurnard, Pembrokeshire potato gnocci, smoked sweet peppers, puree of garden fennel, black olive powder

Extras


Hand cut chips £2.50

Wilted garden greens & sautéed wild mushrooms £4

Slow roasted carrots with cumin £2.50

Our menus are available at selected times during the week. For more information on their availability or to reserve a table in our restaurant please contact our receptionists.

If you have specific food allergies or dietary requirements please inform a member of the waiting staff prior to placing your order.

t: 01994 427 417  e: reception@hurst-house.co.uk  w: www.hurst-house.co.uk