

CHATEAU RHIANFA

# Le Dragon

Rouge

Welsh dining with a French twist

## Dining Menu

### Starters

- Pork Shoulder & Pistachio Terrine** Cauliflower Piccalilli, Toasted Sourdough, £9  
**Baked Nefyn Bay Scallops** Celeriac Puree, Smoked Café Du Paris Butter £11  
**French Onion Soup** Toasted Brioche, Welsh Rarebit £7  
**Salad of Confit Rabbit** Golden Beetroot, Artichoke Crisps £9

### Mains

- Welsh Fillet of Beef** Braised Feather Blade, Pickled Carrots & Colcannon £23  
**Crispy Corn-Fed Chicken Breast** Pomme Anna, Sweetcorn Puree,  
Wild Mushroom Broth £18  
**Nefyn Bay Landed Fish** Cockle Tempura, Sea Herbs & Laverbread Potato £20  
**Welsh Young Leek & Potato Pie** Spring Fricassee of Charred Squash £16

### Sides

- Leafy Peashoot & Watercress Salad, Hickory Dressing**  
**Sauteed Courgettes with Lemon & Thyme**  
**Parmesan Potato's**  
**Pont Neuf**  
£4.00 per side

### Desserts

- Sour Cherry & Coconut Frangipane** Milk Ice-Cream & Cherry Gel £7  
**Banana & Toffee Sphere** Caramelised Banana, Aged Rum £8  
**Rhubarb & Custard Panna Cotta** Spiced Ginger Dressing, Poppy Seed Tuille £6  
**A Taste of Perl Las** Onion Marmalade, Sea Salt Crackers £9  
**Tea, Coffee & Halen Môn Truffles** £4

*Please note that 10% discretionary service charge will be automatically added.  
If you wish to know more about allergens within the menu, then please ask one of our waiter.*