



Adults 1 Course £24.95

Adults 2 courses £29.95

Adults 3 courses £35.95

#### To Start

Roasted garlic, tomato and basil soup, freshly baked bread and salted Welsh butter

Smoked salmon, king prawn and dill salad, pickled cucumber and a lemon and rapeseed oil dressing

Whipped chicken liver parfait, onion chutney, duo of apple, pickled blueberries and olive oil

crispbread

Welsh goats cheese and truffle mousse, textures of beetroot, olive oil crispbread and balsamic caviar

# Main Course

Slow cooked silverside of beef, New Curiosity Yorkshire pudding, roast potato, parsnip and gravy

Herb roasted chicken breast, New Curiosity stuffing, roast potato, parsnip and gravy

Roast loin of pork, crispy crackling, New Curiosity stuffing, roast potatoes, parsnip and a gravy

Market fish of the day, roast potatoes wilted greens and a white wine, spinach and cream sauce

Sweet potato, parsnip and cranberry cake, roast potato, parsnip and a red wine gravy

#### All main courses are served with a selection of seasonal vegetables

## <u>Desserts</u>

White chocolate pannacotta, textures of raspberry and a white chocolate and shortbread crumb

The New Curiosity apple, pear and stem ginger crumble served with vanilla ice cream

Teifi coffee affogato; Teifi coffee double espresso, vanilla bean ice cream and Curiosity shortbread

Chef's special dessert of the day

Welsh cheese platter, onion chutney, grapes, cheese biscuits and salted butter (£4.00 Supplement)

## Children's Menu

Children's Roast Dinner £9.50 (choice of roast meat or Welsh pork sausage)

Chicken goujons, fries and garden peas £8.00

Tomato and Basil Pasta £7.00

Market fish of the day, mashed potato, and garden peas £10.50

All children's meals are served with a bowl of complimentary ice cream

Food Allergies & Intolerance