



THE BISON GRILL

RHUG ESTATE

WINTER MENU

OUR SEASONAL SPECIALS MENU CREATED BY HEAD CHEF ELLIOT KNOX

STARTERS

Pea & ham soup £6.95 gf

pea volute, crispy ham hock, pea shoots and mint oil

Rhug organic confit goose leg and root vegetable press £6.95 gf*

wrapped in Parma ham, spiced fig and apple puree, fig and blackberry pickled salad and homemade brioche

Beetroot and Brecon gin cured salmon £7.50 gf*

pickled candied beetroot, beetroot puree, samphire, lemon gel, and a honey and oat wholemeal muffin

MAINS

A date with a duck £16.95 gf

Pan fried duck breast, confit duck leg and new potato terrine wrapped in Parma ham, celeriac puree, cavolo nero and date jus

14 hour braised bison steak £16.95 gf

Caramelised onion and Perl las bon bons, parsnip puree, parsnip crackling

Salt and pepper stone bass £16.95

Sweetcorn puree, crispy cockles, charred baby corn, pak choi, crab dumplings and sweet and sour sauce

Wild mushroom and tarragon risotto £12.95 v

with vegetarian parmesan crisp and truffle oil

DESSERTS

Dark chocolate delice with a Halen Mon salted caramel centre £6.25 v n

orange gel, orange ice cream, burnt orange and chocolate soil

Rhubarb and custard £5.95 gf*

vanilla crème brûlée with poached rhubarb, meringue and rhubarb sorbet

Sticky toffee pudding £5.95 v n

butterscotch sauce and salted caramel ice cream

20% OFF ANY FULL BOTTLE OF WINE BOUGHT WITH A 2 OR 3 COURSE LUNCH

• V = VEGETARIAN • GF = GLUTEN FREE • GF* = CAN BE MADE GLUTEN FREE • N = CONTAINS NUTS •