# RUNWAYSKILN | A special winter menu

Available Thurs 28th Nov to Mon 16th Dec only

# Starters

### Runwayskiln Fish Tacos

Beer-battered hake, chipotle mayo, pickles, lime and coriander in 2 soft corn tacos shells

#### Cream of Orlandon Farm cauliflower soup

With truffle and parmesan croutons, bread and butter

#### Swansea oak smoked salmon

With celeriac and apple salad, dill creme fraiche and crispy capers  $_{\mbox{\scriptsize GF}}$ 

#### Spiced sweet potato pakoras

With lemon hummus, cabbage and pomegranate salad  $GF \mid Vegan$ 

# Main Courses

#### Confit duck leg

With potato rosti, hispi cabbage and cherry sauce  $\ensuremath{\mathtt{GF}}$ 

## Slow roast Welsh pork belly

With smashed roots and Gethin's Cyder cream sauce  $_{\mbox{\scriptsize GE}}$ 

### Grilled fillet of bream

With a Cornish mussel, tomato and chilli orzotto and lemon and basil butter

# Wild mushroom and chestnut Wellington

With smashed roots, hispi cabbage and roast onion jus Vegan

# Puddings

### Barti spiced rum + raisin brioche bread + butter pudding

With vanilla ice cream

#### Tiramisu

#### White chocolate, clementine and pistachio cheesecake

No other menu offered on these days, and no child's menu

Booking essential | Tables @ 1200 | 1230 | 1330 | 1400
2 courses £25 | 3 courses £30

HOURS | Thurs to Mon, 0900 to 1700 (closed on Tues + Wed)

TO BOOK | Call 01646 636545 | Email runwayskiln@gmail.com | @runwayskiln