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 parmesan croutons, black truffle oil and bread + 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 ${\sf GF}$

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, chestnut and brie Wellington

With smashed roots, hispi cabbage and roast onion jus Vegan on request

Puddings

Barti spiced rum + raisin brioche bread + butter pudding

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

With vanilla ice cream

Tiramisu

White chocolate, clementine and pistachio cheesecake

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