

THE ADMIRAL ST DAVID

51°27.627' N 3° 10.048' W

WINTER CHAMPAGNE MENU

STARTERS

Spiced vegetable soup, Asian steamed bao (v)

Asian-braised beef shin, hot and sour shredded salad

Salt and pepper squid, chilli and lime salsa

Miso-roasted and smoked cauliflower, pomegranate, cauliflower couscous, tahini dressing (v)

MAINS

Char siu pork belly and barbecue king prawn, savoury rice, pomegranate

48-hour braised Welsh beef ribs, teriyaki glaze, winter greens

Nori-wrapped trout, barbecued watermelon, wasabi and lime dressing,
toasted black and white sesame, radicchio and charred baby gem, puffed rice

Spicy kimchi, tofu stew, wonton dumplings, coriander (v)

DESSERTS

Welsh whisky crème brûlée, orange shortbread

Bara brith bread and pudding, vanilla custard

Dark chocolate trio: fondant, cheesecake, ice cream

Selection of locally made ice creams and sorbets - please ask for today's flavours

2 courses with a glass of Champagne £18.50

3 courses with a glass of Champagne £25

Some dishes contain allergens or traces thereof: please check for further information when you place your order if you have any questions or concerns. Prices include VAT at 20%.

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