



SEPTEMBER MENU

SNACKS

*Layers of butternut squash and smoked goats cream, caramelised yeast
Crab tartelette, oyster bavarois, fine herbs
Venison Croustade, Beetroot, smoked juniper, morel cream*

ROASTED VENISON BROTH

Turnip, Toasted barley

SHOKUPAN

Caramelised onion, Salted Welsh butter

POACHED SCALLOP

Pickled horseradish tapioca, Dill, mussel cream

SALT BAKED CELERIAC

Black truffle, Apple, Jus gras

POACHED CORNISH COD

Brown butter, Mushroom and Sherry consommé

BRECON VENISON

Salsify cream, Chervil, Burnt onion

BLACKCURRANT SORBET

Natural yoghurt, Blackcurrant leaf

AMEDEI CHOCOLATE

Caramelia, Smoked salt, Malt

PETIT FOURS

*Chocolate and orange florentine
Warm welsh cake, pearl wen, pedro ximenez, black truffle
Pistachio and Almond Nougat*

Lofft

*3 & 5 Pontcanna St, 1st floor
Cardiff CF11 9HQ*