



BLAS RESTAURANT

ST DAVID'S

SAMPLE MENU

BREAD

Blas Sourdough, Salted Welsh Butter 6

STARTERS / I DDECHRAU

Chicken Parfait 16
Sweet Pickled Pear, Hazelnut, Spiced Vanilla Gel

Cured Mackerel 16
Beurre Blanc, Horseradish Gel, Trout Roe, Pickled Fennel

Goats Cheese 14
Beetroot, Black Olive Caramel, Candied Pumpkin Seeds, Bitter Leaves

Solva Crab 16
Green Tomato, Lime, Chicken Skin, Bisque

Poached Mussels 15
Buttered Leeks, Pickled Dulse, Dill Emulsion, Soda Bread

Please advise us of any allergies or dietary requirements



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MAIN COURSE / PRIF CWRS

Gnocchi Roast Cauliflower, Onion Lyonnaise, Cauliflower Puree, Grana Padano Sauce	28
Slow Cooked Pork Collar Grilled Courgette, Swiss Chard, Mushroom Gel, Robert Sauce	34
Baked Cod Lemon Gel, Chicken Sauce, Roast Turnip, Smoked Eel	36
Pan Roasted Halibut Butternut Squash, Cider Gel, Spring Onion, Meunière sauce	38
Lobster Risotto Grilled Lobster, Confit Onion, Fresh Grape, Lemon and Garlic Emulsion	38

THE GRILL / Y GRIL

Monkfish Cider Butter Sauce	36
Lamb Rump Lamb Sauce, Dill Pickled Cucumber	34
Beef Fillet Beef Sauce, Horseradish	48

All grill dishes are accompanied by
Pembrokeshire New Potatoes

SIDES / OCHRAU

Pembrokeshire New Potatoes Parsley and Shallot	6
Tenderstem Broccoli Smoked Dressing	6
Glazed Carrots Honey Mustard	6
Leaf Salad House Dressing	4

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DESSERTS / PWDINAU

Chocolate Ganache 14

Cajeta, Candied Pecan, Banana Ice Cream

Recommended Wine Pairing: Tokaji Aszu, 5 Puttonyos, Hungary, 2016

Perl Wen Cheesecake 15

Pickled Raspberries, Vanilla, Raspberry Sorbet

Recommended Wine Pairing: Château Petit Védrines, Sauternes, 2016

Apricot and White Chocolate 15

White Chocolate Ganache, Chiffon Sponge, Tokaji Jelly, Apricot Sorbet

Recommended Wine Pairing: Immortelle, Rivesaltes Grenat, Languedoc-Roussillon, 2017

Strawberry & Olive Oil 15

Olive Oil Sponge, Strawberry Ice Cream, Chamomile Infused Strawberries

Recommended Wine Pairing: Côteaux du Layon, 1er Cru Chaume, 2020

Selection of Welsh Cheeses 16

Perl Lâs | Perl Wen | Golden Cenarth | Hafod

Recommended Wine Pairing: Taylor's 10-Year-Old Tawny Port
or have a full-bodied Noval 30

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