

# Farmers Market Dining Club

The EthicalChef Kitchen, 38 Keppoch St, Roath

Our menu is made from ingredients sourced from the fantastic traders at our local farmers markets.

***Open Friday - Sunday 6pm - 9pm - Booking essential***

***2 courses £13.50 - 3 courses £16.50***

## **Starters**

*Ty Mawr Organic Farm*

Soup of the day and homemade bread

*Pencoed Growers*

Welsh Rarebit

*Taste of the Valleys*

Chicken Liver Parfait with homemade chutney and bread

## **Mains**

*Blaencamel Organic Farm*

Cheese and Leek Buckwheat Bake, Spiced Chickpeas & Smoky Yoghurt

*Penrhiw Organic Beef*

Beef Bourguignon & Roast Vegetables

*Cig Lodor*

Sausage, Mash & Gravy

*Madgettes Farm*

Chicken Goulash & Bulgar Wheat Salad

*Blaencamel Organic Farm*

Thai Soba Noodle & Tofu Stir Fry

## **Desserts**

Organic Sticky Toffee Pudding & Toffee Sauce

Lemon Polenta Cake & Orange Yoghurt

Red wine Poached Pear and Vanilla Cream

To make a booking please ring 07446888931. Also visit [www.EthicalChef.co.uk](http://www.EthicalChef.co.uk) to sign up to our mailing list for menu updates, special offers and news.