



# - DECEMBER 2017 DINNER MENU -

Available Monday to Sunday 6pm-9pm



## - NIBBLES -

<b>(V) MARINATED OLIVES &amp; HOMEMADE BREADS</b> (d, g, v)	<b>3.95</b>
<i>Aged Balsamic vinegar, cold pressed extra virgin rapeseed oil</i>	
<b>CRISPY MONKFISH SCAMPI</b> (d, g)	<b>4.00</b>
<i>Lemon &amp; black pepper mayo</i>	
<b>(V) DEMITASSE OF ROASTED SWEET POTATO, CHILLI &amp; ROSEMARY SOUP</b> (g, d)	<b>3.95</b>
<i>Roasted cheese bruschetta</i>	

## - STARTERS -

<b>(V) GOAT'S CHEESE</b> (n, d, g)	<b>5.95</b>
<i>Baked fig, honey, pine nut tart, chicory salad, toasted seeds, mulled wine syrup</i>	
<b>LOCAL PHEASANT</b> (n, d)	<b>6.25</b>
<i>Pan fried breast, bon bon of confit leg, cranberry leather, chestnut purée, puffed wild rice, cracker crumble</i>	
<b>SALAD OF SEAFOOD</b> (d)	<b>6.25</b>
<i>King prawn, Cornish crab, crayfish tails, piquant marie rose sauce, compressed apple, confit lemon, crispy croutons</i>	
<b>CHICKEN &amp; DUCK LIVER PARFAIT</b> (g, d)	<b>6.50</b>
<i>Red onion, stilton &amp; pickled walnut salad, Cumberland gel, toasts, red onion marmalade</i>	
<b>B.L.T.</b> (d)	<b>5.95</b>
<i>Confit of smoked bacon, chard, gem lettuce, apple, dried tomato, crispy shallot, tomato essence, red vein sorrel</i>	

## - MAINS -

*All mains are served with a selection of fresh seasonal vegetables*

<b>BRECON VENISON WELLINGTON</b> (d)	<b>21.50</b>
<i>Celeriac remoulade, roasted roots, parsnip mash, red wine jus</i>	
<b>SPICED BREAST OF DUCK</b> (d)	<b>19.50</b>
<i>Roasted sweet potato &amp; beetroot, paprika croutons, beetroot purée, maple syrup</i>	
<b>TRIO OF WELSH LAMB</b> (d)	<b>19.95</b>
<i>Fillet, shoulder &amp; breast, kale compote, laverbread crust, onion purée, smoked rosemary potato bon bons</i>	
<b>12 HOUR SLOW ROASTED SHOULDER OF PORK</b> (d)	<b>16.50</b>
<i>Bubble &amp; squeak, apple purée, apple Parisienne, crackling, sprout tops, rib meat bon bon, jus</i>	
<b>WILD BASS</b> (d, g)	<b>17.50</b>
<i>Smoked bacon, red chicory, fine beans, celeriac purée, risotto, lemon oil, crispy whitebait</i>	
<b>CORNISH HAKE</b> (d)	<b>16.50</b>
<i>Put lentils, crispy crab arancini, caper butter sauce</i>	
<b>BRAISED FEATHERBLADE OF WELSH BEEF</b> (d)	<b>15.95</b>
<i>Pomme purée, roasted winter vegetables, bourguignon sauce</i>	
<b>(V) SQUASH PITHIVIER</b> (d, g)	<b>14.95</b>
<i>Celeriac, carrot, red onion, Perl Lâs, parmesan velouté</i>	

*If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.*

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds



## - GRILLS -

All grills are served with hand-cut triple cooked chips, slow roasted mushroom, tomato and homemade slaw

**10oz WELSH GRASS FED SIRLOIN STEAK\* (d)** **21.95**

*A flavoursome tender cut best cooked medium to medium/rare.*

**12oz WELSH GRASS FED RIB-EYE STEAK\* (d)** **24.95**

*A beautiful marbling of fat throughout the steak makes this one of the most flavourful when cooked medium/rare.*

**8oz WELSH GRASS FED FILLET STEAK\* (d)** **26.50**

*The most lean and tender of all the steaks.*

**8oz FREE RANGE CHICKEN BREAST\* (d)** **13.50**

*A beautiful plain grilled local free range chicken breast.*

**HOME CAJUN SPICED 8oz FREE RANGE CHICKEN BREAST\* (d)** **13.75**

*A beautiful local free range chicken breast marinated in our homemade cajun style spice rub.*

**(V) GRILLED HALLOUMI CHEESE (d)** **10.95**

*Plain or home cajun spiced grilled Halloumi cheese.*

**STEAK SAUCE SIDE (d)** **2.00**

*Your choice of Peppercorn or Diane*

## - DESSERTS -

*Why not accompany your dessert with a chilled 125ml glass of Palazzina Moscato Passito dessert wine for just £7.80*

**MULLED WINE CRÉME BRÛLÉE (d, g, n)** **5.25**

*Jalousie biscuit, roasted nut granola*

**SPICED STICKY TOFFEE PUDDING (d, g)** **5.25**

*Honeycomb ice cream, butterscotch sauce, cinnamon tuile*

**PRUNE & ARMAGNAC TART (d, g, n)** **5.25**

*Fig Syrup, almond macaroon, vanilla cream*

**LEMON & RASPBERRY CHEESECAKE (d, g, n)** **5.25**

*Lemon curd Eton mess, white chocolate ice cream, raspberry sherbet*

**TRIPLE CHOCOLATE TERRINE (d, g)** **5.25**

*Chocolate crackle, clementine salad, orange ripple, ice cream*

**SELECTION OF AWARD WINNING WELSH ICE CREAMS & SORBETS** **5.25**

*Please ask your server for the range of flavours currently available*

**SLATE OF WELSH CHEESES (d, g, v)** **7.95**

*From the north award winning Black Bomber & Green Thunder, from the west creamy Perl Lâs & Perl Wen and Blaenavon cheddar blended with Penderyn whisky from our local area accompanied by artisan crackers, frozen grapes, red onion chutney, truffled honey. Best enjoyed with a glass of Port, please ask for our current range.*

## - EXTRAS - **2.95**

**HAND-CUT TRIPLE COOKED CHIPS**

**POMME PUREE(d)**

**PARSNIP MA'SH (d)**

**FRESH SEASONAL SALAD (v)**

**FRESH SEASONAL VEGETABLES (d)**

**ROASTED WINTER VEGETABLES (d)**

**ROASTED SWEET POTATO & BEETROOT (d)**

**HOMEMADE GARLIC BREAD (g, d)**

*ADD WELSH CHEESE (g, d) extra 50p*

*ADD WELSH CHEESE & MUSHROOMS (g, d) extra £1*

## - TEA & COFFEE -

**WELSH BREW TEA / SPECIALITY TEAS** **1.90 / 2.10**

**ESPRESSO / DOUBLE ESPRESSO** **1.50 / 2.00**

**AMERICANO / DECAF AMERICANO** **2.25**

**CAFFE LATTE** **2.60**

**CAPPUCCINO** **2.60**

**HOT CHOCOLATE** **3.95**

**FLOATER COFFEE / LIQUEUR COFFEE** **3.10 / 5.90**

**WELSH FLOATER COFFEE** **6.90**  
*(made with Penderyn whiskey)*

\* approximate uncooked weight