



- JANUARY 2018 DINNER MENU -

Available Monday to Sunday 6pm-9pm

- NIBBLES -

- (V) MARINATED OLIVES & HOMEMADE FOCCACIA** (d, g, v) **4.25**
Aged Balsamic vinegar, cold pressed extra virgin rapeseed oil
- CRISPY DEVILLED WHITEBAIT** (d, g) **4.25**
Lemon, dill & black pepper mayo
- (V) DEMITASSE OF ROASTED BEETROOT & APPLE SOUP** (g, d) **4.00**
Goat's cheese croûte
- (V) WELSH RAREBIT CROQUETTES** (g, d) **4.00**
Garlic & chive dip

- STARTERS -

- TEMPURA MONKFISH** (d, g) **6.25**
Indian lentils, smoked paprika, honeycomb, naan bread
- POACHED CHICKEN** (d, g) **6.00**
Rosemary & potato gnocchi, bacon jam, honey glazed figs, fresh sorrel, lemon sauce
- BREAST OF PIGEON** (d, n) **6.00**
Roasted squash, toasted pumpkin seeds, crisp sage leaves, Amoretti biscuit crumb, sage butter
- (V) BEETROOT & POTATO RISOTTO** (g, d) **5.95**
Goat's cheese mousse, chives, truffle oil, beetroot tuile
- LOIN OF COD** (d) **6.25**
Smoked celeriac purée, charred leeks, crispy hens egg, lemon oil
- SMOKED HADDOCK CHOWDER** (d) **6.00**
Welsh rarebit bruschetta, poached hens egg,

- MAINS -

All mains are served with a selection of fresh seasonal vegetables

- HAUNCH OF BRECON VENISON** (d) **18.50**
Liquorice red cabbage, salt baked parsnip, dauphinoise potatoes
- HONEY GLAZED BREAST OF DUCK** (d) **18.50**
Hot pot of duck leg, aniseed carrots, red cabbage, rich jus
- RUMP OF WELSH LAMB** (d) **17.95**
Potato & shoulder of lamb terrine, crispy artichoke, braised carrot, jus
- PORK TENDERLOIN** (d, n) **17.50**
Butternut squash & sage lasagne, roasted hazelnuts, pear purée, savoy cabbage, pancetta potatoes
- FILLET OF HADDOCK** (d, g) **14.95**
Braised haricot beans, chorizo sausage, potatoes & tomatoes
- FILLET OF SEABASS** (d) **16.95**
Creamy parsley potatoes, tiger prawns, green beans
- FILLET OF WELSH BEEF** (d) **21.50**
Braised featherblade, puff pastry, smoked bacon & cabbage, glazed carrot, wild mushroom mash, bordelaise sauce
- (V) TWICE BAKED CHEESE SOUFFLÉ** (d, g) **14.95**
Wild mushroom & goat's cheese risotto, crisp gnocchi

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
<i>A flavoursome tender cut best cooked medium to medium/rare.</i>	
8oz WELSH GRASS FED FILLET STEAK* (d)	26.50
<i>The most lean and tender of all the steaks.</i>	
8oz FREE RANGE CHICKEN BREAST* (d)	13.50
<i>A beautiful plain grilled local free range chicken breast.</i>	
HOME CAJUN SPICED 8oz FREE RANGE CHICKEN BREAST* (d)	13.75
<i>A beautiful local free range chicken breast marinated in our homemade cajun style spice rub.</i>	
(V) GRILLED HALLOUMI CHEESE (d)	10.95
<i>Plain or home cajun spiced grilled Halloumi cheese.</i>	
STEAK SAUCE SIDE (d)	2.00
<i>Your choice of Peppercorn or Diane</i>	

- DESSERTS -

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

PENDERYN MERLYN LIQUEUR BAVAROIS (d, g)	5.25
<i>Chocolate & coffee syrup, white chocolate ice cream, brown butter shortbread</i>	
WINTER BERRY TART (d, g)	5.25
<i>Spiced sweet pastry shards, winter berry compote, vanilla egg custard, raspberry ripple ice cream</i>	
APPLE MILLE FEUILLE TARTE TATIN (d, g)	5.25
<i>Apple jelly, apple sorbet, crème anglaise</i>	
TRIPLE CHOCOLATE BROWNIE (d, g)	5.25
<i>Chocolate shards, orange gel, clotted cream ice cream</i>	
LEMON DRIZZLE CAKE (d, g)	5.25
<i>Raspberry sorbet, citrus custard</i>	
SELECTION OF AWARD WINNING WELSH ICE CREAMS & SORBETS	5.25
<i>Please ask your server for the range of flavours currently available</i>	
SLATE OF WELSH CHEESES (d, g, v)	7.95
<i>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.</i>	

- EXTRAS - **2.95**

HAND-CUT TRIPLE COOKED CHIPS
DAUPHINOISE POTATOES (d)
PANCETTA POTATOES (d)
WILD MUSHROOM MASH (d)
FRESH SEASONAL VEGETABLES (d)
FRESH SEASONAL SALAD (v)
HOMEMADE GARLIC BREAD (g, d)
<i>ADD WELSH CHEESE (g, d) extra 50p</i>
<i>ADD WELSH CHEESE & MUSHROOMS (g, d) extra £1</i>

- 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 <i>(made with Penderyn whiskey)</i>	6.90

* approximate uncooked weight