



- JUNE/JULY 2018 DINNER MENU -

Available Monday to Sunday 6pm-9pm

- NIBBLES -

(V) POT OF MIXED OLIVES	3.50
(V) HOMEMADE BREAD & OLIVES, OLIVE OIL & BALSAMIC VINEGAR DIP (g, v)	4.95
(V) FLATBREAD WITH HUMMUS, TZATZIKI & GARLIC OIL (g, d)	4.95

- SHARING PLATES -

ANTIPASTI (g, d, v)	12.50
<i>Selection of salamis and cured meats, ciabatta bread, mixed olives, olive oil & balsamic dip</i>	
(VO) D.I.Y. TACOS (g, d, v)	11.50
<i>Flour tortillas, Mexican style beef or vegetable chilli, shredded lettuce, tomato salsa, guacamole</i>	
(VO) HORS D'OEUVRES PLATTER (d, v, c)	10.50
<i>Baby carrots, marinated artichokes, Parma ham, spring onions, celery, chicory, radish, pickled eggs, roasted garlic mayonnaise, hummus, tzatziki</i>	

- STARTERS -

SEARED LOIN OF COD & BRAISED BELLY PORK (d, v)	6.95
<i>Pickled samphire, apple purée, compressed apple, red wine dressing, crackling crumble</i>	
(VO) GOAT'S CHEESE & FÈVE BEAN CROQUETTE (d, g, v)	5.95
<i>Garden pea salsa, pulled ham hock, pea shoot salad, balsamic glaze</i>	
SEARED SCALLOPS (d, g)	8.50
<i>Puff pastry, duchess potato, mornay sauce, black pudding purée, bacon lardons</i>	
HOME SPICED CAJUN CHICKEN TERRINE (d, g)	6.50
<i>Pineapple, mango & chilli salsa, coriander, mint yoghurt, melba toasts</i>	
(V) ASPARAGUS BUNDLE (d, n, v)	6.95
<i>Twice baked Perl Lâs soufflé, cheese velouté, hazelnuts, fresh parmesan</i>	

- MAINS -

PAN ROASTED RUMP OF WELSH LAMB (d, g)	17.50
<i>Lamb rissole, summer vegetables, rosemary & elderflower jus</i>	
PAN SEARED SUPRÊME OF SALMON (d)	16.95
<i>Potato rosti, summer succotash, mustard crème fraîche</i>	
PAN FRIED BREAST OF FREE RANGE CHICKEN (d, g)	16.95
<i>Summer greens risotto, Parma ham wrapped asparagus, shavings of parmesan, olive oil</i>	
BOUILLABAISSE TOPPED WITH A FILLET OF SEARED HAKE (d, g, cr)	16.95
<i>Tomato fish stew with mussels, prawns & cockles, Caerphilly cheese, saffron rouille & crispy baguette</i>	
SOY & GINGER MARINATED FILLET OF WELSH BEEF (v)	24.50
<i>Served on a bed of crispy vegetables & rice noodles, tom yum broth, shredded spring onions, pak choi</i>	
MAPLE CURED BRECON PORK LOIN STEAKS (d, g)	15.95
<i>Cannellini beans, chorizo sausage, summer vegetable cassoulet, basil butter, sauté potatoes</i>	
(V) SUMMER VEGETABLE RISOTTO (d)	11.95
<i>Fresh asparagus, parmesan, olive oil</i>	
(V) SWEETCORN, GARLIC & SUMMER BEAN SUCCOTASH (d)	12.95
<i>Halloumi cheese, basil butter</i>	
(V) PROVENCAL VEGETABLES (d, g)	11.95
<i>Aubergine, courgette, olives & cannellini beans, tomato & red pepper sauce, Caerphilly cheese, crispy baguette</i>	

- GRILLS -

All grills are served with hand-cut triple cooked chips, slow roasted mushrooms, tomato seasonal salad & garlic butter

10oz WELSH SIRLOIN STEAK* (d)	24.50
<i>A flavoursome tender cut best cooked medium to medium/rare any more and it will start to get tough</i>	
16oz WELSH T-BONE STEAK* (d)	28.50
<i>Flavoursome sirloin & tender fillet separated by t-shaped bone for full flavour. At its best medium to medium/rare</i>	
8oz FREE RANGE CHICKEN BREAST* (d)	15.00
<i>Simple grilled local free range chicken breast or hand spiced with our homemade cajun blackened rub</i>	
GRILLED SALMON SUPRÊME (d)	13.75
<i>A fillet of the finest Scottish salmon</i>	
(V) GRILLED HALLOUMI CHEESE (d)	10.95
<i>Plain or home cajun spiced grilled Halloumi cheese.</i>	
PEPPERCORN STEAK SAUCE (d)	2.00

- DESSERTS -

Why not accompany your dessert with a chilled 100ml glass of Palazzina Moscato Passito dessert wine for just £6.50

GLAZED LEMON TART (d, g)	5.75
<i>Homemade elderflower ice cream, fresh raspberries</i>	
WARM CINNAMON COATED DOUGHNUT (d, g, n)	5.75
<i>Homemade Nutella ice cream, roasted almonds, chantilly cream, chocolate sauce</i>	
STRAWBERRY CHEESECAKE ROULADE (d, g)	5.75
<i>Eton mess, marinated strawberry, basil syrup, vanilla welsh ice cream</i>	
BAKED RASPBERRY SHORTCAKE (d, g)	5.75
<i>Raspberry purée, peppered raspberries, raspberry ripple welsh ice cream, vanilla cream</i>	
ROASTED PEACH PANNACOTTA (d)	5.75
<i>Passion fruit, Brecon honey welsh ice cream</i>	
SELECTION OF AWARD WINNING WELSH ICE CREAMS & SORBETS (d)	5.75
<i>Please ask your server for the range of flavours currently available</i>	
SLATE OF WELSH CHEESES (d, g, v)	11.95
<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. At its finest with a glass of Port, please ask for our current range.</i>	

- EXTRAS - **2.95**

HAND-CUT TRIPLE COOKED CHIPS
SAUTE POTATOES (d)
NEW POTATOES (d)
FRESH SEASONAL SIDE SALAD (v)
SUMMER VEGETABLES (d)
HOMEMADE GARLIC BREAD (g, d)
<i>ADD WELSH CHEESE</i> (g, d) extra 50p
<i>ADD WELSH CHEESE & MUSHROOMS</i> (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 / 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

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

* approximate uncooked weight