



# - MARCH / APRIL 2018 DINNER MENU -

Available Monday to Sunday 6pm-9pm



## - NIBBLES -

<b>(V) BEER BATTERED HALLOUMI STICKS</b> (d, g)	<b>4.25</b>
<i>Sweet chilli mayo</i>	
<b>(V) HOMEMADE FOCCACIA &amp; TOSCANA OLIVES</b> (d, g, v)	<b>4.50</b>
<i>Extra virgin olive oil, balsamic vinegar</i>	
<b>(V) DEMITASSE OF TOMATO &amp; FIRE ROASTED PEPPER SOUP</b> (g, d)	<b>4.00</b>
<i>Welsh cheese on toast</i>	
<b>(V) SMOKED POTATO CROQUETTES</b> (g, d)	<b>4.00</b>
<i>BBQ dipping sauce</i>	

## - STARTERS -

<b>(V) RED ONION &amp; GOAT'S CHEESE TART</b> (d, g)	<b>6.50</b>
<i>Tossed Roquette leave, balsamic syrup</i>	
<b>CRISPY BELLY PORK</b> (d, g)	<b>6.50</b>
<i>Celeriac slaw, red wine apple purée, honey &amp; grain mustard dressing</i>	
<b>CONFIT DUCK LEG</b> (d, g)	<b>7.95</b>
<i>Chorizo sausage, cannellini bean cassoulet</i>	
<b>KING PRAWN LINGUINE</b> (g, d, cr)	<b>6.95</b>
<i>Chilli, spinach, radicchio, coriander &amp; lime</i>	
<b>CRISPY TEMPURA CHICKEN</b> (g, d)	<b>6.75</b>
<i>Egg noodles, julienne vegetables, Asian sauce</i>	

## - MAINS -

<b>SMOKED BACON WRAPPED BRECON VENISON</b> (d)	<b>19.50</b>
<i>Purple potatoes, braised red cabbage &amp; beetroot, parsnip purée, red wine jus</i>	
<b>BUTTERMILK CHICKEN BREAST</b> (d)	<b>17.95</b>
<i>Chicken leg compression, crispy ham tuille, onion purée, panache of vegetables, poached egg yolk, chicken velouté</i>	
<b>BEST END OF WELSH LAMB</b> (d, g)	<b>21.95</b>
<i>Crispy braised lamb kidney croquette, peas, spinach, minted asparagus, parsley potatoes, mushroom purée</i>	
<b>LOIN OF COD</b> (d, g)	<b>17.50</b>
<i>Spiced parmesan crust, curried cauliflower, lime emulsion, rosti dauphinoise potato, curried coconut sauce</i>	
<b>SLOW COOKED BRISKET OF WELSH BEEF</b> (d)	<b>16.50</b>
<i>Potato, leek &amp; onion cake, panache of vegetables, red onion jam</i>	
<b>FILLET OF PLAICE WRAPPED ASPARAGUS</b> (d)	<b>16.95</b>
<i>Quenelle of chive mash, panache of vegetables, lemon &amp; dill butter sauce</i>	
<b>(V) WILD MUSHROOM &amp; BANANA CURRY</b> (d, g, n)	<b>14.95</b>
<i>Spiced lentils, roasted nuts, naan bread, mango chutney, Basmati rice</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.



## - GRILLS -

All grills are served with hand-cut triple cooked chips, skewered mushroom & tomatoes, panache of vegetables

**8oz WELSH GRASS FED FILLET STEAK\*** (d) **28.95**  
The most lean and tender of all the steaks.

**8oz FREE RANGE CHICKEN BREAST\*** (d) **14.50**  
A beautiful plain grilled local free range chicken breast.

**HOME CAJUN SPICED 8oz FREE RANGE CHICKEN BREAST\*** (d) **14.75**  
A beautiful local free range chicken breast marinated in our homemade cajun style spice rub.

**(V) GRILLED HALLOUMI CHEESE** (d) **12.95**  
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 100ml glass of Palazzina Moscato Passito dessert wine for just £6.50

**BLUEBERRY CHEESECAKE** (d, g) **5.25**  
Honeycomb, blueberry compote, lemon sorbet

**CHOCOLATE & HAZELNUT TART** (d, g, n) **5.25**  
Clotted cream, candied hazelnuts

**RHUBARB CRUMBLE** (d, g) **5.25**  
Crème anglaise, vanilla ice cream

**LEMON PANNA COTTA** (d, g) **5.25**  
Raspberry shards, french meringue, lemon sorbet

**GINGER SPONGE** (d, g) **5.25**  
Toffee sauce, clotted cream 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**

**CHIVE MASH**(d)

**NEW POTATOES** (d)

**ROQUETTE & PARMESAN SALAD** (d)

**PANACHE OF SEASONAL VEGETABLES** (d)

**FRESH SEASONAL SIDE SALAD** (v)

**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