



- MARCH/APRIL 2019 DINNER MENU -

Available Monday to Sunday 6pm-9pm

- APERITIF -

Y Gwanwyn (goo-wan-win) Spritz - Condessa welsh rhubarb & raspberry rum, Llanllyr Source welsh tonic	5.0
Brecon Bramble Spritz - Penderyn V vodka, bramble gin liqueur, Fever-tree Mediterranean Tonic	6.5

- NIBBLES -

(v) Fresh baked bread & mixed olives , extra virgin olive oil & balsamic dip (g, v, su)	5.0
(vo) Wild mushroom arancini , garlic aioli, roquette, fresh parmesan (g, d, e)	5.0
Tempura king prawn lollipops , homemade chilli jam (g, v, cr, su)	6.0
Smoked haddock & welsh rarebit croquettes , crispy capers, lemon emulsion (g, d, v)	5.0

- STARTERS -

Penderyn Whisky Cured Salmon (d, v, su) tagliatelle of pickled cucumber, tonka bean emulsion, beetroot sorbet	6.5
Seared Mignon of Welsh Beef (d, v, su) wild mushroom risotto, pickled shallots, tomato fondue, fresh parmesan shavings	7.5
Ham Hock Terrine (g, d, e) pea & mint purée, chestnut mushroom, new potato crisps, charcoal cheddar dumpling, crispy quail's egg	6.75
Sauté of Chorizo Sausage (d, v, e) crispy Maris Piper potatoes, shallots & thyme, tomato brava sauce, fried hen's egg	6.0
(vo) Potato & Parsley Velouté (g, d) black pudding & welsh cheese toastie	6.0
(vo) Whipped Welsh Goat's Cheese (d, n) fresh peas, asparagus, Carmarthenshire ham, shallot & mint pesto	6.0

- MAINS -

Herb crusted Rump of Welsh Lamb (g, d, n) onion potato cake, root vegetables, rosemary, cannellini bean navarin, leek & mint pesto	19.0
Roasted Cod (d) broccoli, peas, chorizo, shallots & spinach, rosti potato	17.5
Pan Fried Free Range Breast of Chicken (g, d) leg meat bolognese, lyonnaise onion, asparagus, glazed carrot, pomme purée, tarragon jus	18.0
Leek & Pancetta Wrapped Monkfish (g, d) green beans, tomatoes & anchovies, polenta bites, red pepper sauce	18.5
Grain Mustard & Shallot Crusted Chargrilled Rib-Eye of Welsh Beef (g, d, m, su) green beans, wild mushrooms, watercress purée, gratin dauphinoise potatoes, red wine jus	24.5
Slow Cooked Belly of Brecon Pork (d, g, su) pancetta, cabbage & spinach, pomme purée, crispy sage, marsala sauce	17.5
(vo) Gnocchi, Goat's Cheese & Roasted Squash (g, d, n) kale, pinenuts, chestnut mushrooms, fresh parmesan, roquette	15.0
(v) Asparagus (d, n) halloumi bites, beetroot, orange, pinenuts, sauté potatoes	15.0

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (e) - celery; (cr) - crustacean; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

If you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.

- FROM THE GRILL -

All grills are served with hand-cut chips, roasted cherry tomatoes, creamed garlic mushrooms & onion rings

(v) Grilled Halloumi (g, d)	14.5
(v) Cajun Spice Crusted Grilled Halloumi (g, d)	15.0
10oz* Welsh Sirloin Steak (g, d)	24.5
8oz* Welsh Fillet Steak (g, d)	28.5
8oz* Grilled Chicken Breast (g, d)	15.0
8oz* Cajun Spice Crusted Chicken Breast	15.5

- SIDES -

Hand-cut Triple Cooked Chips	3.0
Buttered Potato Mash (d)	3.0
Fresh Side Salad (v)	3.0
Seasonal Vegetable Medley (d)	3.0
Homemade Garlic Bread (d)	3.0
Homemade Garlic Bread with Welsh Cheddar (d)	3.5
Homemade Garlic Bread with Welsh Cheddar & Mushrooms (d)	4.0

- DESSERTS -

Chocolate & Hazelnut Cheesecake, orange jelly, honeycomb ice cream (d, e, n)	6.0
White Chocolate Pannacotta, poached rhubarb, vanilla anglaise, peanut crunch, raspberry sorbet (d, n)	6.0
Banana & Peanut Crumble, toffee ripple ice cream, roasted pineapple, crème anglaise (g, d, n)	6.0
Homemade Sticky Toffee Pudding, award winning welsh vanilla ice cream (d)	6.0
Lemon Crème Brûlée, homemade shortbread (g, d, e)	6.0
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	5.0
Finest Welsh Cheese Selection, homemade bara brith, artisan crackers, chutney, frozen grapes (g, d, su)	8.0

- TEAS & COFFEES -

Pot of Welsh Brew Tea	2.5
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	3.0
Espresso / Double Espresso	2.0 / 2.5
Americano / Decaf Americano	2.8
Caffè Latte / Cappuccino (d)	3.0
Hot Chocolate, whipped cream, marshmallows (d)	4.0
Floater Coffee (d)	3.5
Liqueur Floater Coffee (d)	6.5
Welsh Floater Coffee, with Penderyn whisky (d)	8.0

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* approximate uncooked weight