

- NOVEMBER/DECEMBER 2020 DINNER MENU -

Available Monday to Saturday 6pm-8:30pm

- SMALL PLATES -

(v) Homemade Bread & Marinated Olives (g, d, v, su) extra virgin olive oil, balsamic glaze	6.0
(v) Halloumi Fries (g, d, su) sweet chilli dip, pitta bread	6.0
Homemade Soup of the Day (g, d) fresh bread, welsh salted butter	6.0
Crispy Whitebait (g, d) aioli dip, fresh bread	6.0

- TO SHARE -

Trealy Farm Welsh Charcuterie (g, d, su) marinated green & kalamata olives, olive oil & aged balsamic, fresh baked bread, chutney, welsh cheddar	12.0
Baked Camembert Cheese (d, su) rosemary & garlic, focaccia crostinis	12.0

- STARTERS -

Duck Leg Hash Cake (d, su) fried duck egg, orange marmalade	8.0
48 Hour Slow Cooked Short Rib of Welsh Beef (d, su) celeriac three ways, horseradish, port sauce	8.0
Carpaccio of Trealy Farm Lamb (d, su) chicory salad, lardo croutons, anchovies, capers, garlic & rosemary oil	8.0
(v) Salt Baked Beetroot (g, d, n, su) glazed figs, pickled walnuts, goats curd, potato croutons, aged balsamic	7.0
(v) Wild Mushroom Linguini (g, d, su) parmesan velouté, truffle oil, tarragon	7.5
Crispy Belly of Brecon Pork (d, g, su) black pudding, kimchi, apple chutney	8.0
King Prawns (d, g, su, cr) curried cauliflower purée, tempura cauliflower, pickled golden raisins	8.5

- MAINS -

Pan Fried Breast of Free Range Chicken (d, g) punchnep scotch egg, pancetta & wild mushrooms, green beans, glazed carrots, jus gras	18.0
Roasted Rump of Welsh Lamb (d) braised shoulder shepherds pie, roast cauliflower, squash fondant, jus	21.0
Fillet of Plaice (d, su, cr) butter poached cornish lobster, samphire, asparagus, saffron potatoes, bisque	23.0
Featherblade of Welsh Beef (d, g) Roasted root vegetables, cauliflower cheese bon bon, potato purée, forestiere sauce	18.0
Welsh Ale Battered Cornish Cod (d, g, e, su) pea salsa, triple cooked hand cut chips, warm tartare sauce	15.0
(v) Hasselback Squash (d, su, n) green beans, asparagus, maple syrup, almonds, parmentier potatoes, pomegranate	16.0
(v) Portabello Mushroom Kiev (d, g) roasted chicory, green beans, glazed carrots, potato purée, béchamel sauce	16.0

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

Ingredient key is advisory only 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 -

* approximate uncooked weight

served with hand-cut chips, tomatoes, roasted mushrooms, onion rings

(v) Grilled Halloumi (g, d)	15.0
(v) Blacked Cajun Spiced Grilled Halloumi (g, d)	15.5
10oz* Welsh Sirloin Steak (g, d)	24.0
8oz* Plain Grilled Chicken Breast (g, d)	16.0
8oz* Blackened Cajun Spiced Chicken Breast (g, d)	16.5

- SAUCES -

Peppercorn Sauce (d)	3.0
Forestiere Sauce (d)	3.0
Red Wine Sauce (d)	3.0

- SIDES -

Hand-cut Triple Cooked Chips	3.5	New Potatoes (d)	3.5		
Parmentier Potatoes	3.5	Potato Purée (d)	3.5		
Seasonal Vegetable Medley (d)	3.5	Fresh Side Salad (v)	3.5		
Homemade Garlic Bread (d, g)	3.5	<i>with welsh cheddar</i>	4.0	<i>with welsh cheddar & mushrooms</i>	4.5

- DESSERTS -

Penderyn Whisky & Chocolate Cremeaux (d, g)	7.0
coffee ice cream, caramel sauce, chocolate tuille	
White Chocolate & Cranberry Bread & Butter Pudding (d, g)	7.0
satsuma & raisin salsa, crème anglaise	
Poached Spiced Pear (d, g)	7.0
hot chocolate sauce, ginger crumble, vanilla ice cream	
Passion Fruit & Brecon V Vodka Pannacotta (d, g)	7.0
vanilla & lime cream, prosecco sorbet	
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	6.0
Finest Welsh Cheese Selection, <i>Perl Lás, Perl Wen, Red Devil, Green Thunder, Black Bomber</i> homemade bara brith, artisan crackers, chutney, frozen grapes, celery, apple (g, d, su, c)	9.0

- TEAS & COFFEES -

Pot of Welsh Brew Tea	3.0
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	3.5
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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