

# - OCTOBER/NOVEMBER 2020 DINNER MENU -

Available Monday to Saturday 6pm-8:30pm

## - SMALL PLATES -

<b>(v) Homemade Bread &amp; Marinated Olives</b> (g, d, v, su) extra virgin olive oil, balsamic glaze	6.0
<b>(v) Halloumi Fries</b> (g, d, su) baba ganoush, pitta bread	6.0
<b>(v) Beetroot Fritters</b> (g, d) feta cheese, radish, croutons	6.0
<b>Moules Marinière</b> (g, d, cr) fresh bread	8.0

## - STARTERS -

<b>Steamed Fillet of Plaice</b> (d, cr) mussels, tenderstem broccoli, marinière sauce	8.0
<b>Loin of Monkfish</b> (d) samphire, chorizo patatas bravas, aioli	8.0
<b>Shredded Lamb, Leek &amp; Rosemary Arancini</b> (g, d, n) butternut squash purée, toasted pumpkin seeds	8.0
<b>(v) Medley of Roasted Root Vegetables</b> (g, d) cous cous, puffed rice, beet purée, parsnip crisps	7.0
<b>(v) Textures of Cauliflower</b> (g, d, su, n) tempura battered, roasted, curried purée, pickled golden raisins, toasted almonds, Perl Lâs cheese	7.5
<b>Braised Pig Cheek</b> (d, su) smoked potato purée, pickled apple, bacon jam, crackling crumble	8.0

## - MAINS -

<b>Pan Fried Breast of Free Range Chicken</b> (d, g) crispy chicken thigh cigar, green beans carrot, broccoli, wild mushroom sauce	18.0
<b>Rump of Welsh Lamb</b> (d, g) smoked sweet potato soufflé, broccoli, chantenay carrots, lamb jus	21.0
<b>Battered Cornish Hake</b> (d, su) triple cooked chips, minted crushed peas, warm tartare sauce, lemon	15.0
<b>Loin of Brecon Pork</b> (d, su) bubble & squeak, broccoli, red wine spiced red cabbage, roasted onion petals, apple purée, cider jus, crackling	18.0
<b>(v) Wild Mushroom &amp; Spinach Linguini</b> (d, g, n) parmesan velouté, tarragon, toasted pinenuts truffle oil	15.0
<b>(v) Salt Baked Beetroot</b> (d, su, g) fresh figs, beetroot purée, pickled walnuts, goat's cheese, parmentier potatoes	16.0

## - SIDES -

<b>Hand-cut Triple Cooked Chips</b>	3.5	<b>New Potatoes</b> (d)	3.5
<b>Skinny Fries</b>	3.5	<b>Tenderstem Broccoli</b> (d)	3.5
<b>Green Beans</b> (d)	3.5	<b>Spiced Red Cabbage</b> (d)	3.5
<b>Fresh Side Salad</b> (v)	3.5	<b>Seasonal Vegetable Medley</b> (d)	3.5

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
Perl Lâs Blue Cheese Sauce (d)	3.5

## - SIDES -

Hand-cut Triple Cooked Chips	3.5	New Potatoes (d)	3.5		
Skinny Fries	3.5	Tenderstem Broccoli (d)	3.5		
Green Beans (d)	3.5	Spiced Red Cabbage (d)	3.5		
Fresh Side Salad (v)	3.5	Seasonal Vegetable Medley (d)	3.5		
Homemade Garlic Bread (d, g)	3.5	<i>with welsh cheddar</i>	4.0	<i>with welsh cheddar &amp; mushrooms</i>	4.5

## - DESSERTS -

Peanut Butter Banoffee Pie (d, g, n)	7.0
white chocolate fudge, white chocolate ice cream	
Baked Pear & Frangipane Tart (d, g, e, n)	7.0
crème anglaise, vanilla ice cream	
Treacle Sponge Pudding (d, g, e, su, n)	7.0
citrus custard, nutmeg ice cream	
Apple Tarte Tatin (d, g)	7.0
vanilla sauce, vanilla pod ice cream	
Sticky Toffee Pudding (d, g)	7.0
honeycomb ice cream, butterscotch popcorn	
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	6.0
Finest Welsh Cheese Selection, <i>Perl Lâs, 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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