

Dinner Menu

STARTERS

Chef's Homemade Celeriac & Apple Soup (V)	£5.95
Smoked Salmon with Rocket, Parmesan & Black Pepper	£5.95
Ham Hock & Chestnut Pressing with Caramelized Onion Marmalade	£6.10
Pineapple Carpaccio with Lime Jelly & Vanilla Syrup	£5.95
Sautéed Mushrooms with Brandy, Garlic & Cream	£5.95

MAIN COURSES

Confit (Welsh White) Belly Pork, Bashed Apple & Butterbeans, Pak Choi and Asian Broth	£15.50
Pan Seared Seabass, Sautéed Spinach, Lemon Risotto, Red Pepper & Tomato Coulis	£16.25
Braised Welsh Beef Steak with Caramelized Onion Mash, Sautéed Cabbage & Red Wine Sauce	£15.95
Chicken Breast with Hazelnuts, Sautéed Potato, Winter Vegetables & Tarragon Cream Sauce	£15.25
Roasted Butternut Squash Risotto with Parmesan Cream	£14.95

FROM THE GRILL

8oz Welsh Fillet Steak (supplement £3.00*)	£20.00
9oz Welsh Rib Eye Steak	£18.50
Free Range Welsh Chicken Breast	£16.50
Served with Chunky Homemade Chips, Roasted Vine Tomato & Fine Beans	
Add Peppercorn Sauce to your meal for just 90p*	

Also Available

Homemade Chips
Side Salad
Selection of Fresh Vegetables
Onion Rings

at £2.75 a Bowl*

SWEETS

Warm Sticky Date Pudding, Toffee Sauce & Vanilla Ice Cream	£5.95
Strawberry Cheesecake with Fruit Coulis	£5.95
Classic Crème Brûlée with Pistachio Biscotti	£5.95
Warm Chocolate Pudding with Cream	£5.95
A Selection of Award-winning Welsh Cheeses, Biscuits, Tomato and Fig Chutney (supplement £1.50*)	£7.00

Hafod Organic Cheddar – Farmhouse Cheddar from Llwyn y Groes
Perl Las – Blue Veined Full Fat Soft Organic Cheese from Cenarth
Caerphilly – Smooth Clean Flavoured Organic Welsh Classic Cheese
Cenarth – Soft Creamy Welsh-Style Brie

TABLE D'HOTE

Chef's Soup of the Day	£4.95
Chef's Roast of the Day	£16.00
Chef's Dessert of the Day	£4.95

COFFEE AND LIQUERS*

Coffees with Homemade Petit Fours

Café au Lait	£2.10	17.0 Bailey's (50ml)	£4.00
Cappuccino	£2.30	40.0 Cointreau	£4.25
Espresso	£2.10	40.0 Drambuie	£4.25
D/ble Espresso	£3.05	40.0 Deluxe Malt Whiskeys	£4.25
Café Cream	£2.10	40.0 Grand Marnier	£4.25
Speciality Tea	£2.10	40.0 Remy Martin VSOP	£4.25
Tea	£2.10	Tanner's Finest LBV Port(50ml)	£4.25
Hot Chocolate	£2.35	40.0 Janneau Armagnac	£4.25

We are able to offer all our coffees in regular and decaffeinated.

Alcohol Measures 35ml

(V) = These dishes are or can be Vegetarian Options

Please be aware that all our dishes are freshly prepared and cooked to order. Main courses will take at least 25 minutes to prepare.

We are unable to guarantee that our dishes do not contain nuts or nut products

*Supplement applies to guests on our Dinner, Bed and Breakfast Package