

# Dinner Menu

## STARTERS

Smoked Haddock and Penderyn Whisky Soup	<b>£5.75</b>
Carpaccio of Local Beef with Cofi Valley Feta Cheese and Green Bean Dressing	<b>£6.95</b>
A Pressing of Smoked Chicken with Shiitake Mushrooms, Foie Gras and Pickled Cherries	<b>£6.50</b>
Beetroot, Fig and Shallot Tart with Pant-Ysgawn Goats Cheese Curd (V)	<b>£5.95</b>
Duo of Galia and Cantaloupe Melon, Peppered Cucumber and Rosehip Sorbet (V)	<b>£5.75</b>
Pan Seared Scallops, Confit of Welsh Belly Pork and Butternut Squash Purée	<b>£7.95</b>
Citrus-marinated Organic Salmon, Pickled Cucumber, Fromage Blanc and Beluga Caviar	<b>£6.95</b>

## MAIN COURSES

Orange and Cinnamon Glazed Duck Breast, Braised Cabbage, Caramelised Chicory and Juniper Sauce	<b>£16.95</b>
Roast Fillet of Lemon Sole, Pancetta Hash, Salsify and Warm Lemon Dressing	<b>£16.95</b>
Pan Seared Fillet of Brill, Chorizo and Red Pepper Risotto, Prawn with Sauteed Spring Onion	<b>£15.95</b>
Roast Loin of Brecon Venison, Red Cabbage and Venison Hotpot	<b>£16.50</b>
Trio of Sweet Pepper and Welsh Ricotta Cannelloni, Spinach and Pine Nuts and Pesto Crostini (V)	<b>£13.95</b>
Broad Bean and Fresh Pea Risotto with Courgette Fritter and Quail Eggs (V)	<b>£13.95</b>
Spring Rack of Welsh Lamb with Pressed Confit Lamb Shoulder, Chantenay Carrots and Pea Purée (supplement £2.50*)	<b>£17.95</b>

## FROM THE GRILL

9oz Welsh Beef Fillet Steak (supplement £2.50*)	<b>£18.00</b>
9oz Welsh Rib Eye Steak	<b>£16.00</b>
Free Range Welsh Chicken Breast	<b>£13.95</b>

*Served with Homemade Chips, Vine Tomato, Confit Field Mushroom and Onion Rings*

### Also Available

Homemade Chips  
Side Salad

Or a Selection of Fresh Vegetables

**at £2.50 a Bowl**

## SWEETS

Valharena Chocolate and Blood Orange Brûlée with Orange Biscotti	<b>£6.50</b>
Mango Ball with Lemongrass and Passion Fruit Jelly, with Rachael's Frozen Natural Yogurt	<b>£5.95</b>
Rhubarb and Ricotta Cheesecake with Rhubarb Sorbet	<b>£6.50</b>
White Chocolate Bara Brith and Brioche Pudding with Caramel Sauce	<b>£6.50</b>
Warm Saffron Poached Pear with Sweet Basil Mascarpone	<b>£6.25</b>
A Selection of Welsh Ice Creams with Meringue and Berries	<b>£5.95</b>
A Selection of Award Winning Welsh Cheeses with Biscuits and Crab Apple Jelly (supplement £2.00*)	<b>£7.50</b>

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

## TABLE D'HOTE

Chef's Soup of the Day	<b>£4.25</b>
Chef's Roast of the Day	<b>£15.50</b>
Chef's Dessert of the Day	<b>£4.75</b>

## COFFEE AND LIQUERS

Coffees with Homemade Petit Fours

Café au Lait	<b>£1.95</b>	17.0 Bailey's (50ml)	<b>£4.00</b>
Cappuccino	<b>£2.15</b>	40.0 Cointreau	<b>£4.25</b>
Espresso	<b>£1.95</b>	40.0 Drambuie	<b>£4.25</b>
Café Cream	<b>£1.95</b>	40.0 Deluxe Malt Whiskies	<b>£4.25</b>
Americano	<b>£1.95</b>	40.0 Grand Marnier	<b>£4.25</b>
Speciality Tea	<b>£2.00</b>	40.0 Remy Martin VSOP	<b>£4.25</b>
Tea	<b>£1.90</b>	Tanner's Finest LBV Port (50ml)	<b>£4.25</b>
Hot Chocolate	<b>£2.05</b>	40.0 Janneau Armagnac	<b>£4.25</b>

*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 20 minutes to prepare.

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

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