

Tuesday, 10 October 2017

Nibbles

Smoky chilli nuts	£2.95	Deep fried whitebait, garlic mayonnaise	£4.50
Hummus and Tortilla crisps	£3.50	Garlic Bread	£4.00
Mixed marinated olives	£3.50	Halloumi fries with harissa and yoghurt dip	£4.00

Starters

(GF, VEGAN**) Beetroot soup Parmesan crisps, crumbled feta cheese	£6.50	(V) Twice baked goat's cheese soufflé Chicory, beetroot, balsamic dressing	£7.50
(GF) Pan seared scallops Celeriac puree, chorizo, new potatoes, crispy bacon	£8.50	(GF**) King prawns bruschetta Marinated king prawns, wild rocket, house chilli jam	£7.00
(GF) Slow cooked duck leg Braised puy lentils, red wine sauce	£7.50	(GF**) Traditional ham hock terrine Crispy poached egg, pea shoots	£7.00

From the Grill

All steaks are from local butcher F E Richards Crickhowell and are served with hand cut chips, field mushroom, battered onion rings & balsamic tomato

(GF)(M/R*) Duck breast	£17	Welsh black rump steak 8 oz	£18
Pan seared duck breast, thyme and garlic fondant potato, wilted spinach, carrot puree, and red wine jus		Welsh black sirloin steak 8 oz	£22
(GF)(M/R*) Roasted rack of lamb	£19	Chicken breast scaloppini	£16
Sweet potatoes mash, fine beans, garlic rosemary sauce		Gammon Steak	£12
(GF) Supreme chicken breast	£16	Balsamic tomato, fried egg	
Champ potatoes, smoked pancetta, peas and pea shoots		House Welsh black steak burger	£12
(GF) Salmon fillet	£17	Pickle cucumbers, coleslaw, house chips	
Oven roasted Provençal vegetables, potato Rosti, and salsa Verde		Add Melted Cheese	£1
(GF) Seared hake fillet	£16	Add Bacon Rashers	£1
Crushed new potatoes, crème fraiche and dill cake, steamed samphire, caper butter sauce			
Felin Foel beer battered Atlantic cod	£12		
Triple cooked chips, minted crushed peas, tartar sauce			
(V) Mediterranean vegetable lasagne	£13		
Hand rolled pasta, dressed organic leaves			

Extras:

Onion Rings	£2.50
Triple Cooked Chips	£2.50
Potatoes – Buttered New or Mash	£2.50
Mixed Primrose Farm Organic Leaves with House Dressing	£3.00
Wild Rocket and Parmesan	£3.00

Set Dinner Menu 18:00 – 21:30	
Starters:	
Glaisfer farm pork cassoulet - Gremolata crumb	
Salt and pepper crispy squid – House chilli jam, wild rocket salad	
(V) Grilled goat's cheese on crouton – Chicory, dressed salad, balsamic dressing	
Mains:	
(GF) Confit shoulder of lamb – Mash potato, honey roasted parsnips, rosemary garlic sauce	
(GF) Grilled cod fillet – new potatoes, steamed broccoli, caper dill butter sauce	
(V) Mediterranean veg pithivier – Tomato sauce, wild rocket salad	
Puddings:	
(GF) Selection of Ice cream – Vanilla, strawberry, chocolate	
(GF) Sticky toffee pudding – Butterscotch sauce, vanilla ice cream	
(GF) Belgian dark chocolate tart – Seville orange sorbet	
Two Courses: £17.95 Three Courses: £21.95	

(V) – Vegetarians, (VEGAN**) – Can be VEGAN on request, GF – Gluten free, GF** Can be gluten free on request

(M/R*) – Served Medium Rare

All our dishes are cooked fresh for you, so some may take a little longer than others.
Some may contain allergens so do please inform one of the staff members if you have any concerns,
Dietary requirements or would like more information. We will always try to accommodate you.