

mas

RESTAURANT AND BAR

MENU
Y PRYNHAWN

The
RESTAURANT AND BAR

DINNER
BWDYDLEN CINIO

Thomas
RESTAURANT AND BAR

STARTERS / CYCHWYNOL

Thomas Bread Basket 5

Selection of Homemade Bread, Olives, Olive Oil, Balsamic Vinegar, Sundried Tomato Butter

Anglesey Eggs 6

Blaenafon Cheddar & Leek Sauce, Herb Crumb, Grilled Homemade Sourdough (v)

Crispy Squid 7

Spicy Mayonnaise, Lemon

Welsh Onion Soup 5.5

Welsh Rarebit Croutons, Homemade Crusty Bread (v)

Soup of the Day 5.5

Homemade Crusty Bread (v) (vg) (gf on request)

Welsh Mussels 9

Bacon, Parsley, Grilled Homemade Sourdough Bread (gf on request)

Game Terrine 7

Celeriac Slaw, Homemade Toasted Sourdough Bread

Welsh Rarebit 7

Rhubarb Compote (v)

SALADS / PRYDAU YSGAIN

Classic Chicken Caesar 10

Classic Caesar (v) 7

Sweetcorn

Black Bean & Spinach Salad (v) (vg) (gf) 8

Warm Harissa Aubergine

Courgette & Cous Cous Salad (v) (vg) 7

Grilled Tuna Steak Nicoise Salad 14

New Potatoes, Green Beans, Egg, Baby Gem Lettuce, Cherry Tomatoes, Olives (gf)

Add On:

Chicken 3

Poached Egg (v) 2

Feta Cheese (v) 2

Thomas

RESTAURANT AND BAR

Monday - Saturday between 5pm-10pm and Sunday between 5pm-9.30pm

MAINS / PRIF GWRS

21 Day Aged Celtic Pride 8oz Rump Steak (gf) 16

21 Day Aged Celtic Pride 10oz Rib Eye Steak (gf) 23

Our steaks are served with Heirloom Tomatoes, Roast Red Onion, French Fries and your choice of Sauce or Butter

Sauce: Peppercorn, Stilton, Mushroom or Red Wine Sauce

Butter: Sun Blushed Tomato or Garlic

Celtic Pride Steak Burger 12

Bacon, Pickle, Smoked Mayonnaise on Brioche Bun, French Fries
Add your choice of Monterey Jack or Perl Las Cheese

Southern Fried Chicken Burger 12

Topped with Slaw, BBQ Sauce, Cheese in a Ciabatta, French Fries

Roast Chicken Breast 14

Buttermilk & Smoked Cheese Mash, Honey Roast Root Vegetables, Red Wine Sauce (gf)

Rack of Baby Back Ribs 19

Glazed in Texan Mesquite BBQ Sauce, French Fries (gf on request)

Welsh Cawl 11

Lamb Stew, Caerfai Cheddar, Crusty Bread (gf on request)

Braised Lamb Shoulder 17

Onion Cake, Carrot & Caraway Puree, Homemade Mint Sauce (gf)

Celtic Pride Beef and Felin Foel Beer Pie 13

Bacon, Roast Onion, Puff Pastry

Baked Trout 15

Oatmeal Crust, Celeriac & Fennel Salad, Watercress Sauce

Grey Mullet 16

Winter Cabbage, Fish Stock, Baby Vegetables, Baby Herbs (gf)

Catch of the Day Fish 'n' Chips 13

Homemade Tartare Sauce, Thick Cut Chips, Choice of Peas, Lemon

Spicy Lentil & Chickpea Stew (v) (vg) (gf) 13

Prawn Curry (gf) 15

Butternut Squash & Sage Risotto 10

Pickled Girolles (v) (gf)

Food allergies and intolerances: If you require further information on ingredients which may cause food allergy or intolerance, please speak to a member of the restaurant team before you order your meal. If you do have any food allergy, please inform us so as to minimise the risk of cross contamination during preparation and service of your food. Fish and poultry dishes may contain bones. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. All menu items are subject to availability. Prices are in pound sterling and include VAT at the current rate.

SIDES / OCHRAU

French Fries (v) (vg) 3

Thick Cut Chips (v) (vg) 3

Sweet Potato fries (v) (vg) 4

Sautéed Mushrooms (v) 3

Creamed Leeks, Parmesan (v) 3

Butternut Squash (v) (vg) 3

Buttermilk & Smoked Cheese Mash (v) 3

Parsnip & Parmesan Goujons (v) 3

Green Pancakes (v) 3

Mixed Salad (v) (vg) 3

Garlic Bread (v) 3

Garlic Bread with Cheese (v) 4

DESSERTS / PWDIN

Homemade Ginger & Lime

Sticky Toffee Pudding 6

Custard, Cream or Ice Cream (v)

Local & Continental Cheese Board 7

Oat Cakes, Truffle Honey, Chutney and Membrillo (v) (gf on request)

Homemade Raspberry and

White Chocolate Cheesecake 6

Raspberry & Basil Sorbet (v)

Homemade Monmouth Pudding 5

Vanilla Ice Cream (v)

Celtic Raspberry Wine Poached Pear 6

Fresh Honeycomb, Honeycomb Ice Cream (v) (gf on request)

Ice Cream (v) and Sorbet Selection (v)

(gf on request) 2 per scoop

Homemade Macaroon (v) 5

All of our dishes are homemade on site. We use local and fresh produce to give you a true Taste of Wales.