

- MARCH/APRIL 2020 DINNER MENU -
Available Tuesday to Saturday 6pm-9pm and Sunday & Monday 6pm-8pm

- SMALL PLATES -

(vo) Perl Lâs Blue Cheese Arancini , pomodoro sauce, aged parmesan (g, d, su)	6.0
Salt & Pepper Squid , lemon mayonnaise (g, d, su)	6.0
Hot & Sour Chicken Wings , spring onions & chilli (g, d, su)	6.0
Beef Brisket Croquettes , Asian coleslaw (g, d)	6.0

- SHARING PLATES -

(v) Homemade Bread & Marinated Olives , extra virgin olive oil, balsamic glaze (g, d, v, su)	6.0
(v) Whole Baked Camembert , olives, garlic & rosemary, breads (g, d, su)	12.5
Selection Salamis, Cured Meats & Whole Baked Camembert (g, d, su) olives, extra virgin olive oil, balsamic glaze, chutney, rustic bread	18.0

- STARTERS -

King Prawns (cr, d, su)	8.5
baby fennel, tarragon, Pernod, chilli & feta cheese	
Duo Of Chicken Liver & Duck Liver Parfaits (d, su, g)	7.0
orange butter, redcurrant curd, cornichon & shallot salad, rustic toasts	
Pickled Mackerel Fillets (d, su)	8.0
red cabbage, red onion, apple & cider, dill salad cream	
Cajun Spiced Chicken Fillets (d, su, e)	8.0
Roasted mediterranean vegetable & potato salad, coriander & mint mayonnaise	
(v) Wheat Berry, Apple & Cranberry Salad (s, n, g)	7.0
baked avocado, wilted spinach, roasted butternut squash, toasted seeds, soy, lime & chilli dressing	
(v) Spiced Chickpea Patties (g, d, su)	7.0
smoked corn salad, coconut curry sauce, lime yoghurt	

- MAINS -

Duo of Salmon & Cod (d)	18.0
sauté potatoes, bacon, Cavolo Nero, parsnips, beurre noisette, caramelised lemon	
Pistachio & Pine Nut Crusted Fillet of Hake (d, n)	18.0
charred leeks & carrots, anna potatoes, rocket & parsley vichyssoise	
Perl Lâs & Mushroom Stuffed Chicken Ballotine Wrapped in Parma Ham (d, su)	19.0
broccoli, carrots & beans, crispy parmentier potatoes, white wine & mushroom velouté	
10oz Rib-eye of Welsh Beef (d, su)	24.0
marrow bone butter, roasted vine tomatoes, dauphinoise potatoes, thyme scented red wine & shallot jus	
Pan Roasted Rump of Welsh Lamb (d, su, n)	22.0
vanilla braised chicory, parsley, spinach & mint pesto, charred carrots, asparagus, pomme purée, lamb jus	
Breast of Duck (d, su, n)	19.5
roast broccoli, smoked date yoghurt, pickled apple & blackberries, smoked potato croquette, peanut crumble	
12 hour Slow Cooked Belly of Brecon Pork (d, g, cr)	18.0
crushed roasted butternut squash, roasted broccoli, smoked pomme purée, apple & walnut salsa, crackling	
(v) Tomato & Asparagus Pappardelle (d, g, n, e)	15.0
fresh spinach, toasted pine nuts, aged parmesan	
(v) Trio of Crumpet Pizzas (d, g)	15.0
tomato & basil; asparagus & avocado; mediterranean vegetable, tossed green salad, sweet potato fries	

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 or sweet potato fries, tomatoes, roasted field 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)	24.5
8oz* Plain Grilled Chicken Breast (g, d)	16.0
8oz* House Blackened Cajun Spiced Chicken Breast (g, d)	16.5
Peppercorn Sauce (d)	3.0

- SIDES -

Hand-cut Triple Cooked Chips	3.5	Buttered or Smoked Mash (d)	3.5
Sweet Potato Fries (d)	3.5	Dauphinoise or Anna Potatoes (d)	3.5
Smoked Potato Croquette (d, g)	3.5	Tossed Green Salad (v)	3.5
Fresh Side Salad (v)	3.5	Buttered Asparagus (d)	3.5
Charred Broccoli or Carrots (d)	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 & mushrooms</i>	4.5

- DESSERTS -

Passion Fruit Mille-Feuille Parfait (d, g) passion fruit syrup, coconut yoghurt	6.5
Rhubarb Treacle Tart (d, g) sauce anglaise, vanilla ice cream	6.5
White Chocolate & Raspberry Cheesecake (d, g) raspberry sorbet	6.5
Mocha Crème Brûlée (d, g) baked white chocolate chip cookie	6.5
Baked Pear Crumble (d, g) Earl Grey chocolate sauce, vanilla ice cream	6.5
Warm Dark Chocolate Tart (d, g) clotted cream	6.5
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	5.5
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)	8.5

- 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

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.