



Peterstone

COURT

Evening A La Carte Restaurant

#### APERITIF

Bloody Mary	£5.00
Virgin Mary	£2.50

#### WHILE YOU WAIT

Deep Fried Whitebait, Garlic Mayonnaise	£4.50
Halloumi Fries, Rose Harissa Dip	£4.50
Mixed Marinated Olives	£4.00
Homemade Hummus – Crisps	£3.50

#### TO START

Smoked Duck – Smoked Duck & Parmesan Soldiers, Crispy Duck Egg, Mushrooms	£9.50
Ham Hock Terrine – Fried Quails Egg, Homemade Piccalilli, Focaccia Crisps	£8.50
Salt & Pepper Crispy Squid – Chorizo, Roasted Pepper & Cannellini Bean Cassoulet	£8.50
Surf & Turf – Slow Cooked Pork Belly, Calamari, Baby Carrots	£8.50
Confit Duck Leg – Braised Puy Lentils, Celeriac, Red Wine jus	£9.00
Twice Baked Parmesan Soufflé – Candied Walnuts, Goats Cheese Mousse	£8.50
Soup of the Day – Herb & Garlic Croutons	£6.00

#### TO FOLLOW

12H Braised Welsh Beef Brisket – Tender stem Broccoli, Parmesan & Truffle Oil Triple Cooked Chips, Pancetta Sauce	£20.00
Local Pheasant Breast – Wrapped in Bacon, Boulangère Potatoes, Braised Red Cabbage, Game Jus	£19.00
Duo of Welsh Lamb – Rump (served pink), Confit Shoulder, Dauphinoise Potatoes, Broad Beans & Pancetta Sauce	£22.00
Pan Seared Chicken Breast Supreme – Braised Puy Lentils, Baby Carrots & Leeks, Red Wine Sauce	£17.50
Pan Fried Wild Sea Bass – Pea & Parmesan Risotto	£21.50
Salmon Fillet – Chorizo, Roasted Pepper & Cannellini Beans Cassoulet	£19.50

#### From the Grill – All of Our Steaks Are from F E Richards of Crickhowell

Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips

8oz Welsh Black Dry Aged Rump	£20.00
8oz Welsh Black Dry Aged Sirloin	£23.00

**Steak Sauces** - Peppercorn, Red Wine and Blue Cheese £3.50

#### SIDES £4.00

Hand Cut Truffle & Parmesan Chips	Primrose Farm Organic Salad Leaves
Buttered New Potatoes	Steamed Kale & Tender Stem Broccoli
Wild Rocket & Parmesan	Skinny Fries

#### DESSERT WINE

125ml Hermanos Torrontes Argentina 2016	£4.50
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#### TO FINISH £7.00

Plum & Bramley Apple Crumble – Crème Anglaise, Vanilla Ice Cream	
Pistachio Crème Brulee	
Callebaut Dark Chocolate Fondant – Homemade Pistachio Ice Cream	
White Chocolate & Cranberry Bread and Butter Pudding – Rum & Raisins Ice Cream	
Sticky Toffee Pudding – Butterscotch Sauce, Honeycomb Ice Cream	
Selection of Homemade Ice Creams – Please ask for today's Selection	
Welsh Cheeseboard – Perl las, Perl Wen, Gorwydd Caerphilly, Red Onion Marmalade & Biscuits	£8.50

#### COFFEE

Fresh Brewed Coffee with Chocolate Truffles	£3.50
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