



**SUNDAY 12<sup>th</sup> March 2023**

**While You Wait**

**Bloody Mary** – Tomato Juice, Vodka, Worcestershire Sauce, Celery **£5.50**

**Antipasti Olives** - Mixed Olives in Extra Virgin Olive Oil, Capers, Garlic, Rosemary & Parsley **£4.50**

**Freshly Baked Homemade Focaccia** – Olive Oil & Balsamic **£4.50**

**Starters**

**Cream of Cauliflower Soup** – Welsh Rarebit Crouton, Chive Oil

**Ham Hock Terrine** – Sweet Pickle Cucumber, Crusty Bread

**Mussels Mariniere** – Welsh Cider & Leek Sauce, Crusty Bread

**Warm Goat's Cheese & Confit Red Onion Tart** – Chicory, Roasted Beetroot, Pickled Walnuts

**Mains**

**Traditional Roasted Beef**

**Roasted Loin of Pork**

**½ Roasted Chicken**

**Steamed Salmon En Papillote** – Lemon & Dill New Potatoes, Hollandaise Sauce

**Sweet Potato & Courgette Lasagne** – Rustic Tomato Sauce, Crispy Leeks

*Served with a Selection of Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding*

**Desserts**

**Lemon Meringue Pie** – Candied Lemon

**Belgian Chocolate Brownie** – Caramel Sauce, Honeycomb, Coffee Ice Cream

**Sticky Toffee Pudding** – Butterscotch Sauce, Vanilla Ice-Cream

**Caramelized Banana** – Peanut Brittle, Banana Bread, Peanut Ice Cream

**Cheeseboard Selection – +3 Supplement** – Perl Las, Perl Wen, Caerphilly, Apple, Celery, Quince

**Trio of Ice Creams** – Vanilla, Chocolate, Peanut Strawberry

**Fresh Brewed Coffee & Homemade Chocolate Truffles** £4.50

**Dessert Wine**

125ml Hermanos Torrontes, Argentina 2016 £5.50

**1 Course £19.00 | 2 Courses £24.50 | 3 Course £29.95**

Child's Course £11.50 – 10 years & under (includes 1 scoop of ice cream for dessert)

**'At Home with Peterstone' | 1 Course – £14.95 | 2 Course £19.00**

**Food Allergies and Intolerances:** Please speak to our staff about the ingredients in your meal, before placing your order.



*Peterstone*  
COURT

**Teas**

**Jasmine Pearls** - *Very delicate green tea with a light, floral, refreshing, natural jasmine taste.*

**Darjeeling Earl Grey** - *Exotic, floral tones, balanced with the zesty citrus taste of bergamot.*

**Rhubarb & Ginger** - *Clean, pure and very, very zingy.*

**Lychee & Rose** - *Light, naturally sweet and a little flowery*

**Ginger Bread** - *Just like a ginger treat.*

**£3.75 Each**

**Please see your server for our full selection of teas**

**Liqueur Coffee's**

**Welsh Coffee** – *Penderyn Whisky* **£9.00**

*Merlyn – Welsh Cream Liqueur* **£8.25**

*Barti – Welsh Rum* **£8.50**

**'Add Your Favourite Tipple To Our House Coffee'**

**Liqueurs to Finish - 25ml**

Amaretto **£4.00**

Baileys **£4.50**

Chambord **£4.25**

Limoncello **£5.00**

'Our Recommendation' – **Barti – Welsh Rum** **£5.00**

**(Notes of Vanilla & Orange)**

**Port**

Taylor's – Late Bottled Vintage Port **£4.00**

**Our Sunday Sleepover Guests**

Enjoy a pre-lunch tipple then tuck into a delicious two- course Sunday Roast.

Then join us this evening for a cheese board for two by the fire,  
accompanied by a complimentary bottle of house wine.

