



Peterstone
COURT

WHILE YOU WAIT

BLOODY MARY 5.5

Tomato Juice, Vodka, Worcestershire Sauce, Celery

VIRGIN MARY 3

0% Alcohol

HOMEMADE FOCACCIA 5

Olive Oil, Balsamic

BABAGHANOUSH 5

Focaccia Crisps, Olive Oil Tomatoes

ANTIPASTI OLIVES 5

Mixed Olives in Extra Virgin Olive Oil with Capers, Garlic, Rosemary & Parsley

STARTERS

SOUP OF THE DAY

Cream of Leek & Potato
Truffle Oil, Croutons

GOAT'S CHEESE PANNA COTTA

Primrose Farm Dressed Salad Leaves, Balsamic Glaze
Candied Walnuts, Focaccia Crisps

CHICKEN LIVER PARFAIT

Spiced Pear Chutney, Toasted Brioche

PETERSTONE PRAWN COCKTAIL

Marie Rose Sauce, Baby Gem, Cucumber & Tomato

MAINS

ROASTS

TRADITIONAL ROASTED BEEF

SLOW COOKED SHOULDER OF LAMB

SLOW COOKED PORK BELLY

BRAISED LENTILS WELLINGTON

SERVED WITH

Served with a selection of seasonal vegetables, roasted potatoes, Yorkshire pudding.

PAN FRIED SALMON FILLET

Roasted Provençal Veg, Potato Rosti, Wild Garlic Pesto

CRISPY POLENTA CAKE

Wild Mushroom, Cream & Garlic Sauce, Spinach

DESSERT

BASQUE BURNT CHEESECAKE

Rhubarb Compote

CHOCOLATE BROWNIE SUNDAE

Vanilla Ice Cream, Caramel Sauce & Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

STRAWBERRY PAVLOVA

*Vanilla Whipped Cream, Fresh Strawberries
Mixed Berries Coulis*

CHEESEBOARD SELECTION +3

*Perl Las, Perl Wen, Caerphilly
Crackers, Grapes & Celery*

LLANFAES DAIRY ICE CREAM

Vanilla, Strawberry, Chocolate

AFFOGATO 5.5

A Scoop of Vanilla Ice Cream Topped with a Shot of Espresso

1 COURSE £19 | 2 COURSE £24.50 | 3 COURSE £29.95



Peterstone

COURT

TO FINISH

SPECIALITY TEA 3.75

Jasmine Pearls, Darjeeling Earl Grey,
Peppermint, Chamomile.
Lychee & Rose

LIQUEUR COFFEE 9

'Add your favourite tippie'
Penderyn Whisky, Barti Rum
Merlyn Welsh Cream

PORT 4

Taylor's – Late Bottle Vintage Port

DESSERT WINE 5.5

Hermanos Torrontes, Argentina, 2016, 125ml

COFFEE & TRUFFLES 5

House Coffee & Homemade Chocolate Truffles.

A TASTE INN WALES

'Supporters of Local Suppliers'

F E RICHARDS OF CRICKHOWELL

Meat & Game

BRECON MILK

Eggs & Dairy

P J JONES - ABERGAVENNY

Fruits & Vegetables

LLANFAES DAIRY - BRECON

Ice Cream

CASTELL HOWELL - LLANELLI

Welsh Products Specialist

SNOWDENS - CARDIFF

Fish & Shellfish

STEAK NIGHT

Every Wednesday

Served 6pm-8:30pm

FROM £20PP

LUNCH WITH FRIENDS

Two Courses

£17.50

Monday-Saturday

Served 12pm – 3pm

Food Allergies and Intolerances: Please speak to our team about the ingredients in your meal, before placing your order.
A discretionary service charge of 12.5% is added to each bill.