



Peterstone COURT

WHILE YOU WAIT

PIMMS 8

PEACH BELLINI 10

APEROL SPRITZ 10.5

(*) ALEX GOOCH ORGANIC SOURDOUGH 5
Olive Oil & Balsamic

(*) BABAGHANOUSH 5
Focaccia Crisps, Tomatoes

(*) DEEP FRIED WHITEBAIT 5
Garlic Mayonnaise

ANTIPASTI OLIVES 5
Mixed Olives in Extra Virgin Olive Oil with Capers, Garlic, Rosemary & Parsley

ANTIPASTI MEZZE (TO SHARE) 16
Alex Gooch Organic Sourdough, Baba Ghanoush, Deep Fried Whitebait, Antipasti Olives

SMALL PLATES

(*) CARBONARA 8.5
Linguine in a Rich Pancetta, Egg
Parmesan & Black Pepper Sauce

HERITAGE TOMATO BRUSCHETTA 10
On Alex Gooch Sourdough, Chimichurri

BUFFALO MOZZARELLA 9.5
Broad Beans, Peas, Mint & Pea Shoots

SMOKED MACKEREL 9
Smoked Mackerel, New Season Potatoes & Chive Terrine
Saffron & Garlic Emulsion, Primrose Farm Organic Salad

MAINS

CATCH OF THE DAY 18
Crispy Beer Battered Fish, Crushed Peas
Tartare Sauce, Chunky Triple Cooked Chips

(*) CRUNCHY BUTTERMILK CHICKEN 16
Coleslaw, Julienne Fries
Chive Sour Cream

(*) BEEF STROGANOFF 16
Rustic Egg tagliatelle, Parmesan

GRILLED LOIN OF PORK 22
Creamed Potatoes, Steamed Mixed Greens
Red Wine Jus

(*) BUTTERNUT SQUASH RISsoles 16
Butternut Squash, Black Beans & Chili Rissoles
Tomato & Roasted Pepper Sauce

(*) SHEPHERD'S PIE 17
Creamed Potatoes Topping, Steamed Seasonal Greens

THE GRILL

All Our Steaks Are from F E Richards of Crickhowell
Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips

8OZ RUMP STEAK 24

8OZ SIRLOIN STEAK 28.5

STEAK SAUCE – 3.5 | Peppercorn | Red Wine | Perl Las

SIDES – 4.5

Triple Cooked Chips | Creamed Potatoes | Buttered Mixed Greens | Primrose Farm Organic Salad | Julienne Fries

(*) DISHES - TWO COURSE - £17.50



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SANDWICHES

OPEN SANDWICHES

Served on Alex Gooch Organic Sourdough & Primrose Farm Organic Salad

SMOKED SALMON

Chive Sour Cream, Avocado
10

CHICKPEAS HUMMUS

Asparagus, Roasted Red Peppers
9

PETERSTONE'S WELSH RAREBIT

8 | Bacon +1.50

CLOSED SANDWICHES 7.95

Served on White or Brown Bread, Salad & Crisps

SMOKED SALMON

Chive Sour Cream, Avocado
+2 Supplement

CHEDDAR CHEESE

Red Onion & Mayonnaise

EGG & MAYONNIASE

HAM & TOMATO

SOMETHING SWEET 7.50

(*) STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

(*) PROFITEROLES

Chantilly Cream, Chocolate Sauce

(*) LLANFAES DAIRY ICE CREAM OR SORBET

Please ask for today's selection.

AFFOGATO 5.50

*A Scoop of Vanilla Ice Cream Topped
Shot of Espresso*

HOMEMADE SCONES 6

2 Homemade Scones, Jam & Clotted Cream

TO FINISH

TEA FOR THE SEASON 3.75

Please ask for today's selection. Darjeeling Earl Grey
Chamomile, Lychee & Rose, Jasmine Pearls.

COFFEE & TRUFFLES 5

House Coffee
Homemade Chocolate Truffles

AFTERNOON TEA 22.5

Selection of Homemade Savouries, Finger Sandwiches, Scones,
Clotted Cream & Preserve, Home Cakes, Tea, or Coffee

STEAK NIGHT

Every Wednesday, From 6 pm

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.