



Peterstone

COURT

WHILE YOU WAIT

PIMMS 8 | PIMMS JUG 32

PEACH BELLINI 10

APEROL SPRITZ 10.00

HOMEMADE FOCACCIA 5

Olive Oil, Balsamic

ANTIPASTI OLIVES 5

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

STARTERS

CONFIT DUCK LEG BON BON

Carrot Puree, Orange & Red Wine jus

TOMATO BRUSCHETTA

Alex Gooch Organic Sourdough
Chimichurri

LEEK & POTATO SOUP

Baked Croutons, Truffle Oil

THAI FISHCAKES

Asian Slaw, Asian Dressing

MAINS

ROASTS

TRADITIONAL ROASTED BEEF

CRISPY SKIN CHICKEN BREAST SUPREME

SLOW COOKED SHOULDER OF LAMB

ROASTED BEETROOT, FETA CHEESE & HUMMUS OPEN TART

SERVED WITH

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

PAN FRIED SEABASS FILLET

Creamed Potatoes, Spinach, Lobster Bisque

AUBERGINE MOUSSAKA

Primrose Farm Dressed Salad Leaves

DESSERT

CHOUX PASTRY PROFITEROLES

Chocolate Sauce

WHITE CHOCOLATE & MASCARPONE CHEESECAKE

Summer Berries Compote

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

STRAWBERRY & CREAM PAVLOVA

Vanilla Whipped Cream, Coulis
Fresh Strawberries

CHEESEBOARD SELECTION +3

Perl Las, Perl Wen, Organic Hafod
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

C O U R T

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.

PETERSTONE COURT

'Supporters of Local Suppliers'

F E RICHARDS OF CRICKHOWELL

Meat & Game

ALEX JONES - ABERGAVENNY

Fruits & Vegetables

CASTELL HOWELL – LLANELLI

Welsh Products Specialist

BRECON MILK

Eggs & Dairy

LLANFAES DAIRY - BRECON

Ice Cream

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.