



Peterstone

COURT

WHILE YOU WAIT

ANTIPASTI OLIVES 5

Mixed Olives in Extra Virgin Olive Oil

DEEP FRIED WHITEBAIT 5

Garlic Mayonnaise

ALEX GOOCH SOURDOUGH 5

Olive Oil, Balsamic

CHICKPEA HUMMUS 4.5

Tortilla Wedges

HALLOUMI FRIES 6

Roasted Red Pepper Dip

STARTERS

CRAB RAREBIT 9

Cheddar Cheese, Tomato Jam, Sourdough

TWICE BAKED CHEDDAR CHEESE SOUFFLE 9.5

Parmesan & White Wine Cream Sauce, Saute Spinach

HOMEMADE HAM HOCK TERRINE 9

Piccalilli, Crispy Hens Egg

BUTTER BEAN & BASIL PESTO SOUP 8.5

Alex Gooch Organic Sourdough, Chive Oil

ANTIPASTI MEZZE (TO SHARE) 18

Sourdough, Chickpea Hummus, Whitebait, Halloumi Fries, Antipasti Olives

MAINS

LAMB TWO WAYS 28

Pan Fried Rump, Miniature Shepherd's Pie
Dauphinoise Potatoes, Steamed Greens
Rosemary & Garlic Sauce

DUO OF PORK 21

Pan Fried Tenderloin, Slow Cooked Belly
Fondant Potato, Cauliflower Puree, Cavalo Nero
Red Wine Sauce

CHICKEN BREAST SUPREME 20.5

Soft Herb & Mascarpone Polenta
Wild Mushrooms 'A la Grecque'
Chicken & Thyme Velouté

MIXED FISH BOUILLABAISSE 23

Mixed Fish in a Rich Homemade Bouillabaisse
Saffron Creamed Potatoes, Garlic Aioli

'FISH & CHIPS' 18

Crispy Beer Battered Fish, Crushed Peas
Tartare Sauce, Chunky Triple Cooked Chips

BUTTERNUT SQUASH WELLINGTON 16.5

Triple Cooked Chips, Tender stem Broccoli
Red Wine Sauce

ROASTED BEETROOT RISSOTTO 16.50

shaving Parmesan, primrose organic salad

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 4

Peppercorn | Red Wine | Perl Las

SIDES – 4.5

Triple Cooked Chips | Julienne Fries | Beer Battered Onion Rings | Roasted Root Vegetables
Steamed Seasonal Mixed Greens

SPECIALS

Please See the Separate Menu for Today's Specials



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COURT

DESSERTS 8.5

APPLE, BLACKBERRY & PLUM CRUMBLE
Vanilla Crème Anglaise

STICKY TOFFEE PUDDING
Butterscotch Sauce, Vanilla Ice Cream

VANILLA BAKED RICE PUDDING
White Wine and saffron Poached Pear

BELGIAN CHOCOLATE BROWNIE
Chocolate Sauce, Honeycomb, Raspberry Sorbet

CHEESEBOARD SELECTION +3
*Perl Las, Perl Wen, Caerphilly
Quince Jelly, Crackers, Grapes & Celery*

SELECTION OF LLANFAES DAIRY ICE CREAM
*Chocolate, Strawberry, Vanilla
3 Scoops for £7*

AFFOGATO 5.5
A Scoop of Vanilla Ice Cream Topped with a Shot of Espresso

TO FINISH

SPECIALITY TEA 3.75
Jasmine Pearls, Darjeeling Earl Grey,
Peppermint, Chamomile.
Lychee & Rose

LIQUEUR COFFEE 9
'Add your favourite tipple'.
Penderyn Whisky, Barti Rum
Merlyn Welsh Cream

PORT 4
Taylor's – Late Bottle Vintage Port

DESSERT WINE 8.5
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

ALEX JONES - ABERGAVENNY
Fruits & Vegetables

LLANFAES DAIRY - BRECON
Ice Creams & Sorbets

CASTELL HOWELL – LLANELLI
Welsh Products Specialist

SNOWDENS – CARDIFF
Fish & Shellfish

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.