



Peterstone

COURT

WHILE YOU WAIT

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

(*) **HALLOUMI FRIES 6**
Roasted Pepper Dip

(*) **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, Halloumi Fries, Deep Fried Whitebait, Antipasti Olives

SMALL PLATES

PAN FRIED KING PRAWNS BRUSCHETTA 9.5
Pan Fried Chili & Garlic King Prawns, House Chili Jam, Toasted Sourdough

(*) **HAM HOCK TERRINE 8.5**
Homemade Piccalilli, Sourdough
Primrose Farm Organic Salad

(*) **BUTTER BEAN & BASIL PESTO SOUP 8**
Alex Gooch Organic Sourdough

MAINS

(*) **CRUNCHY BUTTERMILK CHICKEN 15**
Coleslaw, Julienne Fries
Chive Sour Cream

BEEF BOURGUIGNON 18
Braised Beef in a Rich Red Wine
Mushroom & Pancetta Sauce
Horseradish Creamed Potatoes, Steamed Greens

(*) **ROASTED BUTTERNUT SQUASH WELLINGTON 16**
Tenderstem Broccoli, Triple Cooked Chips, Red Wine Sauce

(*) **HOMEMADE CHICKEN, LEEK & POTATO PIE 15**
Freshly Baked Chicken, Leek & Potato Pie in a Shortcrust Pastry

Choice of Triple Cooked Chips or Creamed Potatoes
Crushed Peas

(*) **"FISH AND CHIPS" 18**
Crispy Beer Battered Fish, Crushed Peas,
Tartare Sauce, Chunky Triple Cooked Chips

THE GRILL

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

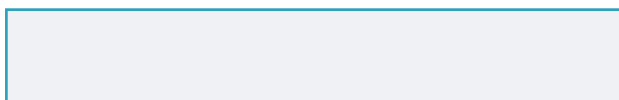
8OZ RUMP STEAK 24

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



Peterstone COURT

SANDWICHES

OPEN SANDWICHES

Served on Alex Gooch Organic Sourdough & Primrose Farm Organic Salad

CHICKPEAS HUMMUS

Roasted Red Peppers, Feta Cheese & Primrose Farm Salad

9

PETERSTONE'S WELSH RAREBIT

8 | Bacon +1.50

CLOSED SANDWICHES 7.95

Served on White or Brown Bread, Salad & Crisps

CHEDDAR CHEESE

EGG & MAYONNAISE

TUNA AND CUCUMBER

MAYONNAISE

HAM & TOMATO

Red Onion & Mayonnaise

SOMETHING SWEET

7.50

(*) STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

(*) VANILLA BAKED RICE PUDDING

Saffron & White Wine Poached Pear

(*) TRIO OF 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.