



Peterstone

COURT

WHILE YOU WAIT

ANTIPASTI OLIVES 5

Mixed Olives in Extra Virgin Olive Oil

DEEP FRIED WHITEBAIT 5

Garlic Mayonnaise

ALEX GOOCH ORGANIC SOURDOUGH 5

Olive Oil, Balsamic

HALLOUMI FRIES 6

Roasted Red Pepper Dip

BABA GANOUSH 4.5

Smoky Aubergine Dip, Pomegranate & Tortilla Crisps

STARTERS

GRILLED GOAT CHEESE CROUTONS 9.5

Confit Leeks, Dressed Salad Leaves,
Red Wine Reduction

THAI FISHCAKES 9.5

Asian Slaw, Asian Dressing
House Chili Jam

SMOKED HAM HOCK & LOCAL PHEASANT TERRINE 9

Homemade Piccalilli, Grilled Sourdough

LEEK & POTATO SOUP 8.5

Oven Baked Croutons, Truffle Oil

BRAISED OXTAIL TAGLIATELLE 9

Slow Cooked Oxtail in a Rich Red Wine Ragout
Rustic Egg Tagliatelle & Fresh Parmesan

PAN FRIED SCALLOPS 10

House Chili Jam, Rocket

ANTIPASTI MEZZE (TO SHARE) 21

Alex Gooch Sourdough Bread, Whitebait, Halloumi Fries, Antipasti Olives, Baba Ganoush

MAINS

DUO OF LAMB 27

Pan Roasted Rump, Miniature Shepherd's Pie
Creamed Potatoes, Crispy Curly Kale, Rosemary Sauce

PORK TWO WAYS 23

Prosciutto Wrap Tenderloin, Slow Cooked Belly
Cavolo Nero, Bubble & Squeak, Cider Jus

LOCAL BONELESS PHEASANT BREAST 20

Confit Leg Stuffing, Wrapped in Streaky Bacon, Braised Red Cabbage
Dauphinoise Potatoes, Game Jus

ROASTED STUFFED PEPPER 16

Slow Roasted Pepper stuffed with Puy Lentils Cassoulet
Goat's Cheese Crumb

BEEF STROGANOFF 17

Beef Strips in a Rich Brandy, Paprika & Sour Cream Sauce
Steamed Basmati & Wild Rice, Mixed Green Veg

TRADITIONAL FISH PIE 18.5

Medley of Fish in a Rich White Wine Sauce
Creamed Potatoes Topping, Mixed Steamed Greens

THE GRILL

8 OZ RUMP STEAK 24.5

8OZ SIRLOIN STEAK 28.5

Served with Grilled Tomato, Mushroom, Onion Rings & Triple Cooked Chips

STEAK SAUCE 4 Peppercorn | Red Wine | Perl Las

SIDES – 4.5

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



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DESSERTS

8.5

SUGAR GLAZED VANILLA CRÈME BRULEE

House Cookies

CROISSANT & BUTTER PUDDING

Crème Anglaise, Rum & Raisins Ice Cream

CHEESEBOARD SELECTION +3

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

AFFOGATO 5.5

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

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

BELGIAN CHOCOLATE FONDANT

Chocolate Sauce, Crumb & Homemade Pistachio Ice Cream

SELECTION OF ICE CREAM

*Pistachio, Chocolate, Strawberry, Vanilla, Rum & Raisins
3 Scoops for £7*

SELECTION OF SORBET

*Mango, Lemon, Champagne
3 Scoops for £7*

TO FINISH

SPECIALITY TEA 3.75

*Jasmine Pearls, Darjeeling Earl Grey,
Peppermint, Chamomile.*

PORT 4

Taylor's – Late Bottle Vintage Port

LIQUEUR COFFEE 9

*'Add your favourite tipple'.
Penderyn Whisky, Barti Rum
Merlyn Welsh Cream*

DESSERT WINE 8.5

Hermanos Torrontes, Argentina, 2016, 125ml

COFFEE & HOUSE TRUFFLES 5

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.