



Peterstone

COURT

THE DINING ROOM

DEEP FRIED WHITEBAIT 5

Garlic Mayonnaise

ALEX GOOCH ARTISAN BAKER ORGANIC SOURDOUGH 5

Extra Virgin Olive Oil, Balsamic Vinegar

STARTERS

LEEK & POTATO SOUP

Oven Baked Croutons, Crème Fraiche

GRILLED GOAT'S CHEESE CROUTON

Confit Leeks, Dressed Salad Leaves, Red Wine Dressing

SMOKED HAM HOCK & PHEASANT TERRINE

House Piccalilli, Grilled Sourdough

THAI FISHCAKES

Asian Slaw, Asian Dressing & House Chili Jam

OXTAIL RAGOUT

Braised Oxtail in a Rich Red Wine Sauce
Rustic Egg Tagliatelle, Fresh Parmesan

MAINS

ROASTS

TRADITIONAL ROASTED BEEF

SLOW COOKED PORK BELLY

ROAST LOCAL BONELESS PHEASANT BREAST

NUT ROAST

SERVED WITH

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

TRADITIONAL FISH PIE

Medley of Fish in a Rich White Wine Cream Sauce
Creamed Potatoes Topping, Gremolata

STUFFED ROASTED PEPPER

Rustic Tomato Sauce, Feta Cheese Crumb

DESSERT

SUGAR GLAZED CRÈME BRULEE

House Cookies

BELGIAN CHOCOLATE FONDANT

Chocolate Sauce, Homemade Pistachio Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

BRIOCHE 'BREAD & BUTTER' PUDDING

Vanilla Crème Anglaise

CHEESEBOARD SELECTION +3

Perl Las, Perl Wen, Caerphilly
Crackers, Grapes & Celery

AFFOGATO

A Scoop of Vanilla Ice Cream,
A Shot of Espresso

1 COURSE £19.00 | 2 COURSE £25.00 | 3 COURSE £31.00



Peterstone

COURT

TO FINISH

SPECIALITY TEA 3.75

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

PORT 4

Taylor's – Late Bottle Vintage Port



LIQUEUR COFFEE 9

'Add your favourite tippie'
Penderyn Whisky, Barti Rum
Merlyn Welsh Cream

DESSERT WINE 8.5

Hermanos Torrontes, Argentina, 2016, 125ml

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

WHATS ON AT PETERSTONE

STEAK NIGHT

Every Wednesday Evening. Just £20 per person

LUNCH WITH FRIENDS

2 Courses – Just £17.50 per person

Speak to a member of our team for further information.

Food Allergies and Intolerances: Please speak to our team about the ingredients in your meal, before placing your order.