

FOR THE TABLE	Antipasti olives	£5
	Mixed olives in extra virgin olive oil	
	Deep fried whitebait	£5
	Garlic mayonnaise	
	Halloumi fries	£6
	Harissa & yoghurt dip	
STARTERS	Cream of leek & potato soup	£8.5
	Crème fraiche, sourdough croutons	
	Ham hock terrine	£9
	Homemade ham hock, carrot & wholegrain mustard terrine, carrot puree & crispy hen's egg	
	Beef brisket ragout	£9
	Slow cooked brisket in a red wine & tomato sauce, tagliatelle pasta, fresh parmesan	
	Peterstone's Prawn cocktail	£10
	Marie rose sauce, tomato, cucumber & baby gem	
	Fresh pasta open ravioli	£8.5
	Roasted butternut squash & sage filling, parmesan cream sauce	
MAINS	Chargrilled Iberico pork tenderloin	£18
	Chorizo, roasted pepper, butter bean cassoulet, wilted spinach	
	Slow cooked beef brisket	£23
	Tender stem broccoli, truffle oil & parmesan triple cooked chips, red wine jus	
	Duo of Lamb	£26
	Pan fried rump, slow cooked shoulder, curly kale, creamed potatoes & red wine jus	
	Pan fried Salmon fillet	£24
Prawn and brandy bisque, steamed winter greens, rouille		
Wild Mushroom, Leek & Caerphilly open tart	£18	
Chive butter sauce, parsnip crisp		
Beer battered fish & chips	£18	
	Chunky tartare sauce, crushed peas, triple cooked chips, charred lemon	
THE GRILL	8 oz Rump steak	£25
	8 oz Sirloin steak	£29
	6oz Fillet steak	£34
	Served with grilled tomato, mushroom, onion rings & triple cooked chips	
	Add a sauce +£4 peppercorn Perl las red wine	
SIDES - £4.5	Triple Cooked Chips Beer battered onion rings Steamed seasonal mixed greens Roasted root vegetables Creamed potatoes	

DESSERTS - £9

Espresso martini crème brulee

House cookies

Sticky toffee pudding

Butterscotch Sauce, Clotted Cream Ice Cream

Apple tart tatin

Vanilla Ice Cream

Belgian chocolate fondant (please allow 12 minutes)

Chocolate soil, honeycomb, pistachio ice cream

Affogato £5.5

A scoop of ice cream topped with a shot of espresso

Cheeseboard selection +£3.5

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

Ice cream selection – 3 scoops for £7.5

Strawberry & Cream, Vanilla, Clotted Cream, Chocolate

TO FINISH

Speciality Tea

£3.75

Jasmine Pearls, Darjeeling Earl Grey, Peppermint, Chamomile

Liqueur coffee

£9

‘Add your favourite tippie’, Penderyn Whiskey, Merlyn Welsh Cream, Tia Maria

Port

£5.95

Taylor’s Tawny, Dows ruby, Cockburn’s Porto Blanco

Dessert wine

£8.5

Perle d’Arche Sauternes, France, 2020, 100 ml

House coffee

£3.5

House coffee & homemade truffles

£5.5

OUR SUPPLIERS

F E RICHARDS OF CRICKHOWELL

Meat & Game

Alex Jones – Abergavenny

Fruits & Vegetables

Castell Howell – Llanelli y

Welsh products specialist

Celtic Coast Fish

Fish & Shellfish

Brecon Milk

Eggs & Dairy