

WHILE YOU WAIT

ALEX GOOCH ORGANIC SOURDOUGH 5

Extra Virgin Olive Oil, Balsamic Vinegar

STARTERS

SOUP OF THE DAY

Alex Gooch Organic Sourdough

GRILLED GOAT'S CHEESE CROUTON

Confit Leeks, Penpont Farm Organic Salad Balsamic Glaze

BRISKET RAGOUT TAGLIATELLE

Rustic Egg Tagliatelle, Fresh Parmesan

PETERSTONE PRAWN COCKTAIL

Baby Gem, Tomato, Cucumber & Marie Rose Sauce

CRISPY HALLOUMI FRIES

Jalapeno Mayonnaise

MAINS

ROASTS

TRADITIONAL ROAST BEEF

SLOW COOKED SHOULDER OF LAMB

CRISPY SKIN CHICKEN BREAST SUPREME

HOMEMADE MUSHROOM & WALNUT ROAST

SERVED WITH

Selection of Vegetables, Yorkshire Pudding, Cauliflower Cheese & Rich Gravy

PAN FRIED COD FILLET

New Season Potatoes, Samphire Caper, Dill & Crayfish Tail Sauce

DESSERTS

HOMEMADE BELGIAN CHOCOLATE BROWNIE

Chocolate Crumb, Pistachio Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Clotted Cream Ice Cream

BASQUE CHEESECAKE

Fruits of the forest compote, coulis

AFFOGATO

A Scoop of Vanilla Ice Cream A Shot of Espresso

2 COURSE £27.00 | 3 COURSE £33.00 UNDER 10'S CHILDS 2 COURSE £19.00



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 tipple' Penderyn Whisky, Barti Rum Merlyn Welsh Cream

DESSERT WINE 8.5

Hermanos Torrontes, Argentina, 2016, 100ml

HOUSE COFFEE £2.5 (ADD HOMEMADE TRUFFLES £2)

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

PENPONT FARM

Salad

CELTIC COAST - CARDIFF

Fish & Shellfish

WHATS ON AT PETERSTONE

STEAK NIGHT

Every Wednesday Evening. From £24 per person

LUNCH WITH FRIENDS

2 Courses – £24 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.