Winter Menu - February 2013

Starters

	Starter	Main
Homemade Soup of the Day	4.95	
Confit Duck Leg Braised puy lentils, bacon, red wine jus	6.00	
Game Terrine Toasted Brioche, homemade piccalilli	6.00	
Pantygawn Goats Cheesecake Caramelised red onion and soft herb jam	6.00	
Wild Mushroom and Spinach Ravioli Creamy Perl Las sauce	6.00	

Fish & Shellfish

Crab, Chilli and Spring Onion Cake Asian slaw, soy and ginger dressing	6.95	
King Prawn Linguini Chilli, garlic, parsley, olive oil	7.95	
Pan Fried Gower Seabass Fillet Warm salad of char grilled courgettes, new potatoes, pickled beetroot		14.95

Mains

Grilled Sirloin Steak Hand cut chips, field mushrooms, tomato, Diane sauce	18.95
Glaisfer Farm Confit of Lamb Shoulder Colcannon, rosemary and garlic jus	13.95
Glaisfer Farm Duck Breast Confit leg croquette, celeriac puree, braised red cabbage, rich duck jus	16.50
Glaisfer Farm Braised Belly Pork Bubble and speak, honey roast parsnips, cider and tarragon sauce	13.95
Glaisfer Farm Chicken Supreme Mildly spiced potato, chestnut and pancetta ragout	14.95
Aubergine and Chickpea Curry Sweet and sour potatoes, cardamom, pilau rice	10.95

SIDES @ 2.75

Cabbage Gratin, Crispy Onion Rings, New Potatoes, House Salad,
Sprouts and chestnuts, Triple Cooked Chips, Roast Root Vegetables

Puddings

Belgium Dark Chocolate Fondant Raspberry sorbet	6.00
Poached Pear Vanilla Panna cotta, orange shortbread	6.00
Almond Cream Parfait Confit cranberry	6.00
Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream	6.00
Trio of Ice Creams Choose from Chocolate, vanilla, strawberry, cinnamon, popcorn, mocha	4.50
Trio of Sorbets Choose from Lemon, raspberry, passion fruit and mango, blackcurrant, lavender, orange, Strawberry	4.50
A Selection of Local Cheeses (Perl Las, Perl Wen, Caerphilly, Apple Wood) served with biscuits and an apple and pear chutneyi	7.25

Coffee, Teas and Infusions with Homemade Petit Fours

Ferraris Cafetiere Coffee	2.25	English breakfast Tea	1.95
Ferraris Espresso	2.50	Earl Grey	1.95
Cappuccino	2.60	Camomile	1.95
Welsh Cream' Liqueur Coffee	4.95	Peppermint Tea	1.95
Liqueur Coffee	4.95	Selection of Fruit Teas	1.95
Americano	2.50	Belgium Hot Chocolate	2.25
Floater Coffee	2.75		

Pudding Wines

	75ml	Bottle
CYT LATE HARVEST SAUVIGNON BLANC 37.5CL Sauvignon Blanc CHILE Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach, spice and honeyed aromas. The palate is light, fresh and fruity with a long, subtle, honeyed finish.	3.90	19.50
LATE HARVEST CHARDONNAY VALLE PERDIDO 37.5CL Chardonnay ARGENTINA Elegant and complex aromas of yellow fruit like ripe quince, with floral and toasted hazelnut notes.	4.20	21.00
RASTEAU VIN DOUX NATUREL DOMAINE DU TRAPADIS, 50CL 90% Grenache 10% Carignan SOUTHERN RHONE Cigar leaf, raisin, prune, Great with Chocolate desserts and blue cheese	5.20	30.00