



Founded 1892

SAMPLE DINNER MENU

Sweet potato and chilli soup served with a crusty roll
Oak smoked salmon dressed with fennel and cucumber salad
Breaded goats cheese with a beetroot and rocket leaves
Chicken and ham terrine with salad and brown toast
Carmarthen ham and Perl Wen cheese with a leek and mustard vinaigrette



Sauté supreme of chicken glazed with white wine and mushroom reduction
Roast pork loin with wholegrain mustard sauce
Pan seared salmon fillet with watercress sauce
Leek and Perl las tart with a walnut pastry [v]
Grilled Welsh sirloin steak, served with grilled tomato and mushroom
(add a sauce: mushroom; peppercorn)



Traditional treacle tart with custard
Sticky toffee pudding with pecan and toffee sauce with vanilla ice cream
Citrus cheese cake and cream
Seasonal fruit meringue with Chantilly cream
Trio or Welsh ices and sorbets



Selection of Welsh cheese with biscuits, celery, grapes & chutney

