

EVENING MENU

STARTERS

Home-Made Soup of the Day

Gorau Glas & Hazelnut Pate, toasted Brioche & a Pear Compote

A smooth Pate made with the blue-veined Gorau Glas Cheese (made in Anglesey) blended with roasted hazelnuts. Very tangy but creamy, and goes beautifully with the fruit & sweet brioche.

Spanish Style Tapas Chicken

Bite size chunks of Chicken, dusted in Paprika, pan-fried in olive oil & flamed with Dry Sherry

North African- Style King Prawns

Succulent King Prawns cooked in a light & crispy batter, served with a flavoursome spicy dip

MAIN COURSE

Mochyn 'Di Meddwi !

Fillet of Pork, cooked in Welsh Cider, slices of Apple and finished with cream.

Oriental Style Duck

Strips of Duck Breast, marinated in Honey, Soy sauce, Garlic and Dry Sherry. Served on a nest of Egg Noodles

Fillet Monaco

Welsh Black Fillet Steak (Locally sourced) in a classic combination with Anchovies and Anchovy Butter.

Sirloin Forrestaire

Welsh Black Sirloin (10oz / 300g) served in a rich
mixed Mushroom & Garlic sauce

Fish of the Day

**This aims to reflect the wonderful selection of Fish available.
Our Chef selects locally caught fish whenever possible.**

Scallops Cancale Style

Plump, locally caught Scallops cooked in a Leek
and Szechuan pepper sauce, enriched with cream.

£16.00

Mozzarella and Vegetable Bake

Layers of Aubergine, Courgette & Onion baked with Potatoes, Olive oil
and Mozzarella Cheese.

£10.50

Pasta Pillows

Fresh Italian Pasta parcels filled with a delicious filling
either Butternut Squash or smoked Salmon in a
fresh tomato sauce

£10.50