
THE MENU

BAR

12.00 - 2.30 pm.

6.30 - 10.00 pm.

RESTAURANT

12.00 - 2.30 pm.

7.00 - 10.00 pm.

**The use of mobile phones
is not permitted in the restaurant**

hors d'oeuvres

Serrano ham, Piel de Sapo melon	6.60
Carpaccio of rare roast beef with rocket and Parmesan; olive oil/lemon/caper dressing	7.80
Home-made Paneer cheese, breaded and deep-fried; a spicy heritage tomato and cucumber salad	6.80
Seared squid with shallots, garlic, chilli oil and coriander	7.80
Mussels 'marinières' (500g.)	7.80
Whole king prawns, sautéed with olive oil; garlic, flat parsley and white wine	8.60
Black Mountain smoked salmon	8.60
Continental platter - grilled vegetables, Milano salami, schiatta piccante, Serrano ham, olives, hummus, mussels (minimum two persons) per person:	8.80

salads

Insalata caprese - buffalo mozzarella, heritage tomato and basil	7.20
'Super food' salad of Feta, broccoli, avocado, cucumber, quinoa, toasted seeds, parsley and mint	6.60
With sliced grilled chicken or organic salmon on the 'Super' salad	9.80
Cæsar salad with grilled herbed chicken breast	6.60
	main dish: 9.80
Warm oriental salad of spiced duck, vegetables and crispy noodles	7.80

s o u p s

Pea and lettuce soup	5.40
Fennel, tomato and fish soup with rouille, Gruyère cheese and croûtons	5.60

p a s t a a n d r i c e

Penne pasta with spinach, tomato and feta cheese	7.00
main dish:	11.20
Pappardelle pasta ribbons with seafood in a cream sauce	7.00
main dish:	11.20
Wild mushroom risotto with Parmesan and mascarpone; a side salad	11.20

eggs

Scrambled eggs, Black Mountain smoked salmon, on toasted granary	7.80
Wild mushroom, potato and thyme frittata; with a mixed salad	7.80
4 egg (free-range) omelette - home baked ham, mushroom, Gruyère cheese or wilted spinach	
with chips:	7.60
with salad:	7.60

fish and shellfish

Crayfish risotto with mascarpone, Parmesan, coriander; a leaf salad	11.20
Breaded plaice goujons and a leaf salad, with chilli dip, or chive mayo	11.80
'Moules et Frites' - 700g. steamed mussels with handcut chips and tartare sauce	12.20
Whole black bream roast with rosemary, thyme and garlic; with green beans and new potatoes	14.80
Roast Cornish cod; peas, runner beans, broccoli, broad beans, parisienne potatoes, lemon butter sauce	15.20
Grilled organic salmon with asparagus new potatoes and salsa verde	14.80
Seared scallops with hot chorizo sausage, purée potato and pea shoots	15.20
Fillet of wild seabass on a potato pancake; wilted spinach and a sauce vierge	16.80

grill and oven

Goat's cheese, heritage tomato and oregano in a nut pastry; with a warm salad of grilled aubergine, artichoke and shallot	11.20
Seared calves' liver, sautéed potatoes, shallots, bacon and frisée lettuce; sherry vinegar sauce	14.80
Roast rare-breed pork loin, with breaded pork belly, sage mash, crackling, cider gravy and apple sauce	15.80
Bryn Derw Farm chicken breast with a warm salad of wild mushrooms, potatoes and Grecian salsa	15.80
Sautéed Andrew Morgan's venison haunch; grilled tenderstem broccoli, fondant potato; port and redcurrant sauce	16.80
Roast rump of Welsh lamb, green beans and potato gratin	16.80
28-day matured local beef, grilled, with mushroom, Provençal tomato and hand-made chips	
Ribeye:	18.20
Fillet:	21.00
Red wine or green peppercorn sauce:	2.00
PLUS SERVED IN THE BAR ONLY...	
8oz. home-made beefburger in a bun; cheese, smoked bacon, tomato, onion and cucumber relish	8.60
Add some handcut chips	10.20
Grilled steak sandwich with tomato, onion, rocket and horseradish crème fraiche	8.60

side orders

Hand-made chips	2.50
New potatoes	2.50
Mash	2.50
Potato gratin	2.50
Green beans	2.50
Wilted spinach	2.40
Grilled tenderstem broccoli	2.50
Mixed leaf salad	2.50
Rocket, mizuna, Parmesan	3.00

d e s s e r t s

Crème brûlée 5.60

**Warm pecan nut tart
with maple syrup ice cream 5.60**

**Baked chocolate fondant with roast apricots
and vanilla ice cream 5.60**

**Warm traditional treacle tart
with clotted cream 5.60**

with maple syrup ice cream 5.60

**Summer red fruits and cream,
meringue roulade 5.60**

Classic peach Melba 5.60

Home-made ice creams and sorbets 4.80

**Vin Santo (Tuscan sweet wine)
with cantuccini biscuits 5.60**

c h e e s e

**A selection of three farmhouse cheeses
from our specialist cheesemonger; with
toasted beer bread, fig/almond cake, and
biscuits 7.60**

**SANDWICHES ARE SERVED LUNCHTIMES ONLY
IN THE BAR, COURTYARD AND RESTAURANT.
BUT AVAILABLE ALL DAY FOR ROOM SERVICE.**

hot sandwiches

Warm salt beef and mustard, on toasted bread, with dill pickle	6.00
Home-cooked ham and Emmental cheese in toasted beer bread	6.00
Grilled aubergine, red pepper and goat's cheese with pesto in ciabatta	6.80
Seared chicken breast, red onion, pancetta; in grilled ciabatta	6.80

sandwiches

Crayfish tails, cucumber, wild rocket, Marie Rose	6.80
Black Mountain smoked salmon	7.80
Rare roast beef with horseradish and mustard mayo	6.80
Mature Cheddar cheese, onion chutney and wild rocket	4.60
Home-baked ham, tomato and grain mustard	4.60

coffee and teas

Angel selected tea 2.70

Herb infusions 2.70

Cafetière coffee 2.90

Espresso 2.30

Double espresso 2.70

Caffè latte 2.70

Cappuccino 2.70

Large cappuccino 2.90

Hot chocolate 2.90

Irish coffee and liqueur coffee 4.80

Melange 3.30

(Filter coffee with frothed milk and
whipped cream on top)

Marrochino 2.90

(Espresso and hot chocolate with frothed milk)

Affogato 3.30

(Long espresso over vanilla ice cream)

Einspänner 3.50

(Long espresso with whipped cream
and frothed milk on top)

B R E A K F A S T

t o s t a r t

**Help yourself from the buffet.
There are cereals, fruit,
fresh-squeezed orange juice
and yogurts**

**Porridge is available to order,
served with honey, brown sugar
or golden syrup**

Mixed berry and Greek yogurt smoothie

**Ask us for tea or coffee,
white or brown toast, and
order a main dish**

B R E A K F A S T

to follow

Danish pastries and croissants

A traditional cooked breakfast...

Local pork sausages, back bacon, baked beans, black pudding, grilled mushroom and tomato, fried bread; and free-range eggs: fried, poached, or scrambled. Choose all, or some.

Poached free-range eggs on brown or white toast

Scrambled eggs on granary toast, plus Black Mountain smoked salmon (optional)

Two boiled eggs (free-range)

French toast (eggy bread) with smoked streaky bacon and maple syrup

Bowl of cut seasonal fruit

Homemade granola with Greek yogurt lightly sweetened with honey (optional)

Buttered kippers

Smoked haddock and egg