
THE MENU

BAR

12.00 - 2.30 pm.

6.30 - 10.00 pm.

RESTAURANT/COURTYARD

12.00 - 2.30 pm.

7.00 - 10.00 pm.

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

hors d'oeuvres

Bruschetta with chorizo and tomato salsa	5.40
Creamed portobello mushroom on toasted beer bread	5.40
Terrine of local pork and smoked bacon; celeriac rémoulade	5.40
Seared mackerel fillet, with a warm potato salad and sweet mustard dressing	5.80
Warm oriental salad of spiced duck, vegetables and crispy noodles	6.40
Seared squid with shallots, garlic, chilli oil and coriander	7.80
Continental selection - cured meats, mussels, marinated vegetables, dips minimum 2 persons - per person:	8.00
Mussels 'marinières' (500g.)	7.60
Whole king prawns, sautéed with olive oil; garlic, flat parsley and white wine	8.40
Black Mountain smoked salmon	8.40
Salad of tomato and warm goat's cheese with a pesto dressing	6.40
Salad of grilled chicken and mushroom, spinach, onion relish, and pine nuts; balsamic dressing	7.80

s o u p s

Roast tomato soup, with pesto and grilled ciabatta	4.80
Cawl - traditional Welsh lamb and vegetable broth	5.40
main dish:	8.60

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

Penne pasta with spinach, tomato and feta cheese	6.40
main dish:	9.60
Pappardelle pasta ribbons with seafood in a cream sauce	6.40
main dish:	9.60
Wild mushroom risotto with Parmesan and mascarpone; a side salad	9.60

e g g s

Scrambled eggs, Black Mountain smoked salmon, on toasted granary	7.60
Wild mushroom and thyme frittata; a mixed salad	7.60
4 egg (free-range) omelette - home baked ham, mushroom, cheese or green herbs -	
with chips:	7.40
with salad:	7.40

f i s h a n d s h e l l f i s h

Crayfish risotto with mascarpone, Parmesan, coriander; a leaf salad	9.60
Breaded plaice goujons and a leaf salad, with chilli dip, or chive mayo	11.80
Organic salmon, grilled asparagus and linguine pasta, with a tomato and basil pesto	14.60
Gilt-head bream, roast with garlic cloves, thyme and rosemary; new potatoes, green beans	14.80
Grilled lobster (450 - 500g.), watercress, new potatoes served with... lemon mayonnaise, or basil, pine nuts, Parmesan	19.60

grill and oven

Seared free-range chicken breast, on grilled courgettes and mash with mushrooms and marjoram; cream sauce	14.40
Gratin of courgette, red onion and Camembert; mixed sala	9.60
Roast local pork loin with spinach, potato cake and an apple and sage compôte	15.40
Guinea-fowl pot roast with Savoy cabbage and pearl barley broth	14.80
Roast rump of Welsh lamb, braised green beans and potato gratin	15.80
28-day matured local beef, grilled, with mushroom, Provençal tomato and hand-cut chips	
10oz. ribeye:	16.80
9 oz. fillet:	19.60
Red wine or green peppercorn sauce:	2.00
PLUS SERVED IN THE BAR ONLY...	
8oz. homemade beefburger in a bun; cheese, onion relish, tomato, mayo	8.40
Grilled steak baguette with fried onion, Dijon mustard and mayonnaise	8.40

side orders

Hand-cut chips	2.40
New potatoes	2.40
Creamy mashed potato	2.40
Potato gratin	2.40
Grilled asparagus	3.40
Green beans	2.40
Grilled courgettes	2.40
Wilted spinach	2.40
Buttered green cabbage	2.40
Mixed leaf salad	2.40
Rocket, mizuna, Parmesan	3.00

d e s s e r t s

Crème brûlée 4.80

Brandied cherry trifle 5.20

**Warm chocolate fudge cake
with a yoghurt sherbet 5.20**

**Blueberry custard tart
and vanilla ice cream 5.20**

**Dark chocolate and Cointreau
mousse with orange wafers 5.20**

**Hot walnut and ginger pudding
with a toffee sauce 5.20**

**Vanilla pannacotta with
poached rhubarb 5.20**

Home-made ice creams and sorbets 4.80

**Vin Santo (Tuscan sweet wine)
with cantuccini biscuits 4.80**

c h e e s e

**A selection of three farmhouse cheeses
from our specialist cheesemonger; with
toasted beer bread, plum jelly, biscuits 7.00**

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

h o t s a n d w i c h e s

Warm salt beef and mustard, on toasted bread, with dill pickle	5.80
Grilled vegetables, goat's cheese, and pesto; in ciabatta	6.60
Home-cooked ham and Emmental cheese in toasted beer bread	5.80
Seared chicken breast, with red onion and pancetta; in grilled ciabatta	6.60

s a n d w i c h e s

Crayfish tails, cucumber, wild rocket, Marie Rose	6.60
Black Mountain smoked salmon	7.60
Mature Cheddar cheese, apricot chutney and wild rocket	4.40
Home-baked ham, tomato and grain mustard	4.40

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, orange juice,
and yogurts.**

Then ask us for tea or coffee.

t o f o l l o w

Danish pastries and croissants

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

**Poached eggs on brown
or white toast**

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

Two boiled eggs (free-range)

Buttered kippers

Smoked haddock and egg