

STARTERS

Freshly made soup of the day, freshly baked bread

Grilled chorizo and halloumi cheese on dressed rocket leaves

Chestnut risotto with parmesan shavings

Smoked duck breast with red cabbage coleslaw and an orange & watercress salad

Slices of smoked salmon with a mini prawn cocktail side with dressed leaves

Welsh Dragon Pate made with venison liver hot chilli, spices, served with warm toast

Ravioli filled with asparagus & mascarpone with parmesan shavings & lemon oil drizzle

MAINS

8oz Fillet or 10oz Sirloin Steak (*Supplement £7**) Our steaks are from local Welsh Black cattle and are served with a side of home made chips, a skewer of garlic cloves, mushrooms and cherry tomatoes, with either peppercorn sauce or garlic butter

Fresh fish of the day - please ask for today's fresh fish although on Fridays we usually have our famous 'Posh fish & chips' – a fillet of cod, salmon, sardine and a king prawn in a light tempura batter with a stack of homemade chips and minted petit pois

Vegetarian puff pastry tart with crumbled goat's cheese, figs, olives, capers and pine nuts finished with a honey drizzle*

Supreme of chicken filled with homemade sausagemeat and apricots, wrapped in pancetta, served with creamed leeks and potatoes

Sliced rump of local lamb with a lamb faggot, baby carrots, green beans and crushed baby new potatoes, rosemary gravy

Ravioli filled with asparagus & mascarpone with parmesan shavings & lemon oil drizzle

PUDDINGS

Gooseberry crumble tart with a scoop of salted caramel or vanilla ice cream – allow 15 minutes

Affogato - Pembrokeshire vanilla ice cream, a shot of either brandy, orange liqueur, Irish cream liqueur or Amaretto and an espresso coffee shot, to be blended as you like

Our exclusive Penderyn Welsh whisky & honey ice cream

Welsh vanilla ice cream - try it with a shot of Welsh Toffoc toffee vodka, £2 extra

Slice of dark rich chocolate torte, mascarpone

Welsh made fresh vodka & lemon sorbet - try it with a shot of Welsh vodka for an extra kick, £2

Selection of four Welsh Cheeses; Perl Las (blue), Perl Wen (soft), Colliers mature cheddar and Gorwydd Caerffili, served with oatcakes and walnut chutney

£26.95 for three courses, for two courses deduct £4.50

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