

MAWDDACH

DINNER MENU

Mixed Olives £3 – Salted Pistachios £2.50

Starters

Bruschetta with Caponata (Sicilian sweet & sour aubergine relish) and local free-range egg (v) £7.50

Smoked haddock & whey risotto with curry oil (gf) £7.50

A plate of Trealy Farm cured meat & salami (hand-made in Monmouthshire from free-range rare-breeds) with pickles, Caponata & olives (gf) £9

La Ribolitta – A traditional Tuscan style bean, tomato & vegetable soup (v)(gf) £6.50

A plate of thinly sliced cold rare-roast local beef with remoulade, Dad's rocket, Parmesan & salsa verde (gf) £8.50

Red cabbage, sweet potato, avocado, homemade cottage cheese, carrot & beetroot salad with seeds, nuts & honey (v)(gf) £6

Main Courses

Poached & grilled local fillet of beef (served pink) with polenta, portabella mushroom and red wine sauce (gf) £23

Wild sea trout fillet with Puy Lentils & tomato, brown butter breadcrumbs and salsa verde £17

Hake fillet with organic spelt, soft-boiled local free-range egg & herbs from the garden (gf) £16

Roast Capestone Farm free-range chicken breast with Norfolk asparagus cooked with anchovy & garlic, mashed potato and red wine sauce (gf) £16.50

Slow-cooked local free-range pork collar with cannellini beans and salsa verde (gf) £15.50

Red pepper, aubergine, sweet potato, mushroom & homemade cottage cheese pie with remoulade and warm new potato, Parmesan & beetroot salad (v) £13

Sides & Salads

Homemade chips £3.50 - New potatoes £3 - Mashed potato £2.50

Hispy cabbage cooked with garlic & anchovy £3.50 - Parmesan polenta £3

House Salad - red cabbage, carrot & beetroot with seeds, nuts, raisins & honey £3.50

Puddings & Cheese

Milk chocolate cream, honeycomb and orange sauce (v) £8

Crème Brûlée (v)(gf) £6

Vanilla pannacotta with spice-poached pear & almond praline (gf) £7

Warm ginger cake with salted caramel ice cream & homemade ginger nut biscuits (v) £7

Welsh Cheeses with grape chutney, oat biscuits & sourdough £8.50

Perl Wen (Organic Brie), Perl Las (Organic Blue) and Tefi (Mature Gouda style cheese)

Homemade Ice Cream at £2.50 per Scoop

Vanilla – Salted Caramel - Honey- Malted Milk Chocolate