

# MAWDDACH

## DINNER MENU

Mixed Olives £3 – Salted Pistachios £2.50

### Starters

La Ribollita (a traditional Tuscan bean, vegetable & tomato soup) (v)(gf) £6.50

A plate of Trealy Farm cured meat & salami (made in Monmouthshire from free-range rare-breed pigs with pickles and olives (gf) £8.50

A plate of thinly sliced cold rare-roast local beef with celeriac mayonnaise and Parmesan £8.50

Bruschetta with caponata (Sicilian sweet & sour aubergine & tomato relish) and local free-range egg £7

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

### Main Courses

Roast free range chicken breast with polenta, purple sprouting broccoli and celeriac sauce (gf) £16.50

55°C poached local beef Sirloin (served pink) with mashed potato, portabella mushroom and red wine sauce (gf) £21.50

Roast hake fillet with salsa verde, brown butter breadcrumbs and braised Puy Lentils & tomato £16.50

Local free-range pork collar with cannellini & chorizo stew and sauce verte (gf) £16.50

Red pepper, aubergine, sweet potato, lentil & homemade cottage cheese pie with new potato, grilled broccoli, Parmesan & beetroot salad (v) £13

### Sides

Homemade chips £3.50 - New potatoes £3

Greens £3.50 - Parmesan polenta £3

Mashed potato £3 - Chantennay carrots £3

### Puddings & Cheese

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

Warm orange & almond cake with mascarpone cream (v)(gf) £7

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

Warm ginger cake with salted caramel ice cream (v) £7.50

Welsh Cheeses with grape chutney, oat biscuits & sourdough £8.50  
*Perl Wen (Organic Brie), Perl Las (Organic Blue) and Gorwydd Caerphilly*

Affogato – Espresso coffee over a scoop of homemade vanilla ice cream (v)(gf) £4

*Homemade Ice Cream at £2.50 per Scoop*

Vanilla – Salted Caramel - Honey– Malted Milk Chocolate - Amaretto