

# MAWDDACH

## LUNCH MENU

- La Ribolitta – A traditional Tuscan style bean, tomato & vegetable soup (v)(gf) £6.50  
Red cabbage, sweet potato, avocado, homemade cottage cheese & beetroot salad with seeds, nuts & honey (v)(gf) £6  
Homemade pappardelle with Norfolk asparagus and homemade pesto £7.50  
A plate of thinly sliced cold rare-roast local beef with remoulade, Dad's rocket, Parmesan & salsa verde (gf) £8.50  
Bruschetta with Caponata (Sicilian sweet & sour aubergine relish) and soft-boiled local free-range egg (v) £7.50  
A plate of Trealy Farm charcuterie with pickles & olives (gf) £9 / *With Welsh cheeses* £15  
**- All the above come with homemade sourdough bread & olive oil -**

### Main Courses

- Pembrokeshire free-range chicken leg Poche-Grille with mashed potato, Norfolk asparagus cooked with anchovy & garlic and red wine sauce (gf) £13  
Homemade local beef burger, Trealy Farm pancetta, pickles, Jarlsberg cheese & mustard mayo in a sourdough bun with homemade chips and house coleslaw £13  
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 £16  
Red pepper, aubergine, mushroom, lentil, sweet potato & homemade cottage cheese pie with warm new potato, Parmesan & beetroot salad and remoulade (v) £13  
Slow-cooked local free-range pork collar with salsa verde, cannellini beans & kale (gf) £15.50

### Sides

- 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 & beetroot with seeds, nuts, raisins & honey £3.50  
Homemade sourdough bread with Welsh butter £1.50  
Mixed Olives £3 - Salted Pistachios £2.50

***A children's menu is also available***

### Sandwiches

*- All on homemade artisan bread with house coleslaw -*

- Reuben (toasted) – Corned beef, cheese, homemade sauerkraut & Russian dressing £6  
Cuban (toasted) – Trealy farm cured ham, local free-range pork collar, cheese, mustard & pickles £6  
Grilled free-range chicken, lemon, salsa verde & Parmesan £5  
Trealy Farm cured meat & salami, Jarlsberg cheese, mustard mayo & pickles £6  
Thinly sliced slow-cooked local pork collar, grape chutney, cheese & mustard mayo in a sourdough bun £5  
Local free-range egg, avocado, iceberg, salsa verde & remoulade (v) £5

### Homemade Cakes

- Orange & Almond Cake (gf) £3.50  
Ginger Cake £3  
Chocolate & milk cake £3  
Carrot & Walnut cake £3.50

### Homemade Ice Cream

*- £2.50 per Scoop -*

Vanilla – Salted Caramel - Honey -Malted milk chocolate

### Puddings & Cheese

- Affogato – Espresso coffee over a scoop of homemade vanilla ice cream (v)(gf) £4  
Pannacotta with spice-poached pear and almond praline £7  
Crème Brûlée £6  
Milk chocolate cream, honeycomb and orange sauce (v) £8  
Welsh Cheeses with chutney, oat biscuits & sourdough £8.50