

Evening menu

THE START

Small plates – served as a starter or a smaller complete meal

Pulled ham hock terrine

crispy black pudding, soft poached free range hen's egg with
light white wine and wholegrain mustard dressing£7.25

Wild mushroom risotto

finished with strips of beef fillet, crispy onion rings and
parsnip crisp (vegetarian and gluten free options available)£8.00

Trefloyne homemade soup of the day

changes daily – served with warm crusty bread
(vegetarian, vegan and gluten free options available)£7.25

Slow roasted warm winter vegetable salad

heritage carrots, baby beetroot, parsnip, red onion and cous cous crisp
drizzled with mixed herb and wholegrain mustard vinaigrette.....£7.50

Shredded confit of duck bon bons in golden panko breadcrumbs

wilted pak choi with sweet chilli sauce, soy and honey dip.....£8.25

Locally smoked salmon

pickled beetroot, radish shavings and cauliflower panna cotta£7.50

Thai style king prawns

coconut milk, coriander, fresh ginger and spring onion£8.00

THE MIDDLE

Herb crusted cannon of Welsh lamb – served pink

parmesan and rosemary pommes Anna potatoes, braised red cabbage,
heritage carrots, long stemmed broccoli, red wine port jus.....£27.00

Sea food tagliatelle

fresh fish of the day poached in a light white wine and samphire cream broth
finished with king prawns and strips of charred locally smoked salmon
(vegetarian option available).....£16.00

Trefloyne classic beer battered fish

minted peas and chips£15.00

Pan fried fillet of fresh hake or Tenby sea bass

Mediterranean style vegetables and pommes Anna potatoes.....£18.00

Yorkshire duck breast

shredded confit of duck bon bons in golden panko breadcrumbs, savoy cabbage,
bacon lardons, celeriac remoulade, green beans, sweet Chinese five spice sauce.....£18.00

Preseli Bluestone 10oz Welsh ribeye steak£25.00

Preseli Bluestone 8oz Welsh fillet steak£28.00

both steaks served with rocket and parmesan shavings, salad and home cooked chips
or parmesan and rosemary pommes Anna potatoes with steamed vegetables
add sauce to either steak: peppercorn, Stilton, red wine or mushroom.....£3.50

'Trefloyne classic' Welsh beef homemade burger

toasted brioche bun, Black Bomber Cheddar, vine ripened beef tomato,
baby gem lettuce, sweet chilli jam and French fries£13.00
add crispy streaky bacon.....£1.00

Moules et frites

Local Penclawdd steamed mussels and French fries
(please ask for the sauce of the day).....£18.00

Baked breast of chicken and smoked bacon in a creamy herb sauce

topped with leek, chive and parmesan mash, steamed seasonal vegetables.....£15.00

SIDES

Garlic bread£3.50

Garlic and cheese bread£4.00

Focaccia bread and olives.....£4.50

Portion of fries.....£3.50

THE END

'Something naughty!'

please ask one of our team for today's 'something naughty' selection of
homemade desserts made 'with love – just for you'

Enjoy