

Evening menu

THE START

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

<b>Crab linguine</b> infused in chilli and lemon dressing .....	£7.50
<b>Wild mushroom risotto</b> finished with strips of beef fillet (vegetarian and gluten free options available).....	£8.00
<b>Local Penclawdd steamed mussels</b> cooked in garlic white wine sauce .....	£8.50
<b>Butternut squash soup</b> dehydrated squash crisp, lime scent cream, textured of squash (vegetarian, vegan and gluten free options available).....	£7.25
<b>Buratta salad</b> roasted stuffed pepper, beetroot and pumpkin seeds (vegan option available).....	£7.50
<b>Shredded confit of duck bon bons in golden panko breadcrumbs</b> wilted pak choi with sweet chilli sauce, soy and honey dip.....	£8.25
<b>Thai style king prawns</b> served with coconut milk, coriander, fresh ginger and spring onion .....	£8.00

THE MIDDLE

<b>Herb crusted cannon of Welsh lamb – served pink</b> with parmesan and rosemary pommes Anna potatoes, braised red cabbage, heritage carrots, long stemmed broccoli and red wine port jus .....	£27.00
<b>Seafood linguine – ‘fruits de mer’</b> fresh fish of the day poached in a light white wine and samphire cream sauce finished with king prawns and strips of locally smoked charred salmon (vegetarian option available) .....	£16.00
<b>‘Trefloyne classic’ beer battered fish</b> with minted peas, tartar sauce and chips.....	£15.00
<b>Pan fried fillet of fresh hake or Tenby sea bass</b> served with Mediterranean style vegetables and pommes Anna potatoes .....	£18.00
<b>Wild mushroom and vegan cheese fritters (V)</b> with ratatouille and parsnip crisp .....	£13.95
<b>Yorkshire duck breast</b> 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
<b>Preseli Bluestone 10oz Welsh ribeye steak</b> .....	£25.00
<b>Preseli Bluestone 8oz Welsh fillet steak</b> .....	£28.00
both steaks served with homemade chunky chips and parmesan salad <b>add sauce to either steak:</b> peppercorn, Stilton, red wine or mushroom.....	£3.50
<b>‘Trefloyne classic’ Welsh beef homemade burger</b> served in a toasted brioche bun, Black Bomber Cheddar, vine ripened beef tomato, baby gem lettuce, red onion chilli jam and French fries.....	£13.00
<b>add crispy streaky bacon</b> .....	£1.00
<b>Moules et frites</b> Local Penclawdd steamed mussels cooked in our sauce of the day, served with French fries.....	£16.00
<b>Chicken and smoked bacon in a creamy herb sauce</b> served with leek mash and steamed seasonal vegetables .....	£15.00

SIDES

<b>Garlic bread</b> .....	£3.50
<b>Garlic and cheese bread</b> .....	£4.00
<b>Focaccia bread</b> and olives.....	£4.50
<b>Portion of fries</b> .....	£3.50

THE END

*Vegan options available – please ask*

<b>Crème brûlée</b> mix berry coulis and homemade shortbread.....	£7.50
<b>Strawberry baked cheesecake</b> white chocolate cream, waffle florets .....	£7.50
<b>Sticky toffee pudding</b> butterscotch sauce and vanilla icecream .....	£7.50
<b>Chocolate fondant</b> caramel sauce, vanilla crunchy pistachio icecream .....	£8.50

CHEESE BOARD

<b>Selection of Welsh cheeses</b> grapes, chutney and a selection of biscuits.....	£9.50
---	-------

Enjoy