



STARTERS

Roasted plum tomato soup with a balsamic drizzle, home baked bread

Smoked haddock & leek tart topped with a poached hens egg

Avocado, orange, rocket & pine nut salad with a balsamic dressing

Carmarthen air-dried ham with Cantaloupe melon

Welsh gin-infused smoked salmon with a lemon zest yoghurt

Welsh Dragon Pate made with venison liver, hot chilli, spices, served with melba toast

MAINS

8oz Fillet or 10oz Sirloin Steak (*Supplement £6*) - our steaks are from local Welsh Black cattle and are served with a side of home made chips, a baked flat mushroom and sliced tomato and either peppercorn sauce or garlic butter

Pan fried breast of duck, caramelised plums, rosti potato & a redcurrant sauce

Grilled loin of halibut, caper butter, baby potatoes and vegetables

Marinated rump of local lamb served with a pomegranate relish and spiced potatoes in a rich lamb jus

Welsh cheese and vegetable tart with aubergine, plum tomato, courgette and perl wen cheese with a salad of rocket, sun dried tomatoes and a warm baby potato salad

Slow roasted belly pork with and fresh apple sauce, side of cider gravy

PUDDINGS

A sharing trio of our favourites for two – real vanilla cheese cake with passion fruit coulis fresh strawberry tart with whipped cream, Welsh chocolate ice cream (counts as 2 puddings)

Fresh fruit crumble with custard

Our exclusive Penderyn Welsh whisky & honey ice cream

Selection of four Welsh Cheeses; Perl Las (blue), Perl Wen (soft), Snowdonia cheddar and Caerffili, served with oatcakes

Affogato - Pembrokeshire vanilla ice cream, a shot of either brandy, orange liqueur, Irish cream liqueur or Amaretto and an espresso coffee shot, to be blended as you like

Welsh made sorbet of the day

£28.50 For Three courses, two courses deduct £5

Y Meirionnydd Townhouse 01341 422554

ALLERGIES: we regret we are not able to accommodate serious and/or life-threatening allergies as we cannot guarantee the provenance of every item of food that comes into our kitchen.

