

STARTERS

A fresh summer soup of garden peas, watercress, courgettes, spring onions and mint

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 on a blini, 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

Oven-baked loin of cod with sliced chorizo, chilli, garlic,
tenderstem broccoli and baby potatoes

Rump of local lamb, minted potato rosti potato, rich red wine jus, seasonal vegetables

Gressingham duck breast on creamed mashed potatoes,
plum sauce and seasonal vegetables

A Keralan-inspired vegetable curry with a coconut milk base using turmeric,
aubergines, chickpeas, courgettes, peppers cooked in
Indian spices and served with basmati rice. Vegan & Gluten-free

Supreme of chicken with an apricot & sage stuffing, Jersey royal
potatoes (as available), chicken sauce and vegetables

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

PUDDINGS

A sharing trio of our favourites for two – real vanilla cheese cake with passion fruit coulis,
slice of rich dark chocolate torte, a scoop of Welsh strawberry ice cream (counts as 2 puddings)

Fresh fruit crumble with custard

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, Irish cream
liqueur or Amaretto and an espresso coffee shot, to be blended as you like

Welsh made mango sorbet
Our exclusive Penderyn Welsh whisky & honey ice cream

Classic vanilla cheesecake with passion fruit coulis

£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.

