

STARTERS

Fresh soup of the day

Sliced smoked salmon with lemon zested local yoghurt

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

Goats cheese tart crushed walnuts, tomato salad

Carmarthen ham, local tomato relish with soda bread

Ricotta and spinach pasta parcels with parmesan shavings, olive oil

MAINS

8oz Fillet or 10oz Sirloin Steak (*Supplement £6*) - our steaks are from local Welsh Black cattle and are served with a baked flat mushroom & sliced tomato, fries and peppercorn sauce on the side

Lime marinated salmon fillet, minted petit pois, baby potatoes

Ricotta and spinach pasta parcels with parmesan shavings, olive oil

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

A roasted Breton style poussin served on green beans with French fries, jus

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

PUDDINGS

Fresh fruit crumble with vanilla ice cream

Rich, dark chocolate torte slice, mascarpone

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

Vanilla cheesecake with mango fruit coulis

Our exclusive Penderyn Welsh whisky & honey ice cream

Y Meirionnydd Townhouse 01341 422554
2 courses - £23.50 3 courses - £28.50

