

THE GWÆLOD-Y-GARTH LUNCH MENU

To start

- Wild Mushrooms in White Wine & Cream with Pesto & Wild Rice £6*
Spinach & Cheese Pancake £6
Crispy Fried Brie with Redcurrant Jelly £7
King Scallops on Mango and Chilli Dressing £10
Cold Crevettes with Garlic Mayonnaise £10
Provençale Fish Soup with Rouille and Crouton £8
Duck & Orange Pate with Melba Toast £7

For main

- Welsh 8oz Fillet Steak Matured for 21 days £21*
Welsh 12oz Rump Steak Matured for 21 days £16
Grilled Gammon Steak with Fried Egg £10
Grilled Seabass Fillets with Braised Fennel £17
Poached Salmon with a Champagne, Prawn & Cream Sauce £17
Home Boiled Ham and Parsley Sauce £10
Game Pie with Puff Pastry £11
Locally Made Faggots with Peas and Gravy £7
Lasagne al Forno with Salad Garnish £7
Mild Creamy Chicken Curry £8
Beer Battered Cod Fillet with Peas £11
Plaice Fillet Grilled or Lightly Battered £13
Vegetarian Glamorgan Sausage with Plum Chutney £10
Roast Glamorgan Turkey with all the Trimmings £13
Dressed Mixed Salad £3.50
Garlic Bread £2.50 Sauce Au Poivre £2.50
All meals served with a choice of homecut chips or new potatoes
Fresh vegetables served with all dishes unless alternative stated

We shall endeavour to cater for dietary needs but we cannot guarantee nor take responsibility for traces of nuts wheat or flour in any food
Please signand date thank you