



**NEW HOUSE**  
COUNTRY HOTEL

**STARTERS**

**New House Soup of the Day (VE)**

*Kitchen baked crispy bread*

**Baby Pear**

*Per Las Cheese, Pickled Walnut Salad*

**Local Smoked Salmon**

*Served with Apple Jelly*

*Supplement £1.95*

**King Prawn**

*Filo Pastry, Chilli Jam*

**Caprese Salad**

*Italian salad, beef tomato, mozzarella, basil leaves, black pepper, Halen Mon Sea Salt, olive oil balsamic*

**Tapas selection of Cured Meats**

*Prosciutto, Peperoni, Napoli Salami, olives, sun-blushed tomato, hummus, bread with olive oil & balsamic dip  
(available as a main course)*

**MAINS**

**Charred Chicken Breast**

*Rosemary & Garlic buttered fondant potato, seasoned asparagus and a white wine chive cream volute*

**Medallions of Pork Tenderloin**

*Creamy Mash, Summer Greens & Coarse grain mustard cream*

**Slow Braised Blade of Welsh Beef**

*Dauphinoise Potato, roasted shallots and carrots with a rich red wine & star anise jus*

**28 Day Aged Sirloin Steak**

*Grilled mushrooms & tomato, beer batter onion rings & hand cut chunky chips*

*Choice of sauces: Bearnaise, blue cheese, pepper & brandy cream*

*Supplement £4.95*

**Butterfly Grilled Salmon**

*Wild mushroom herb risotto finished with herb oil and goats cheese*

(V) Vegetarian, (VO)Vegetarian Option, (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



## NEW HOUSE

COUNTRY HOTEL

### Mushroom and Chestnut Wellington (V)

*Parmentier potato, tomato herb sauce*

### New House Burger

*In a toasted brioche bun, caramelized onion chutney, roasted garlic aioli, served with hand cut chips*

### Plant Based Burger

*Toasted bun, red onion marmalade, served with hand cut chips*

## SIDES

Hand Cut Chunky Chips, Minted New Potatoes, Creamy Mashed Potatoes, Garlic Mushrooms, Mixed Salad, Seasonal Vegetables, Steamed Broccoli

£3.25 Each

## DESSERTS

### Rosemary Panna Cotta

*Poached peaches, strawberry sorbet*

### Chocolate Fondant

*Honeycomb vanilla ice cream & passion fruit syrup*

### Lemon Ricotta Steamed Sponge

*Strawberry & balsamic glaze, & orange sorbet,*

### Coconut Jelly

*Strawberry & Prosecco Sorbet, Strawberry Compote (VE)*

### Selection of Ice Creams & Sorbets

### Welsh and Continental Cheeses & Savoury Biscuits

*Served with Chefs chutney, celery & apple  
Supplement £2.95*

2 Courses £25.00

3 Courses £32.00

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