



COED-Y-MWSTWR
COUNTRY HOUSE HOTEL

RESTAURANT MENU

NIBBLES

Artisan Breads & Olives £4

STARTERS

Vegetable Soup *Crispy Croutons* £7

Ham Hock Terrine *Apricot Pureé* £7

Goats Cheese Mousse *Tomato Crisp, Balsamic Glaze* £7

Mushroom Arancini *Mixed Leaf Salad, Truffle Mayo* £7

Smoked Salmon *Horseradish Cream, Pickled Cucumber* £7

MAIN COURSE

Belly of Pork *Buttered Mash, Cider Sauce* £17

Coed-Y-Mwstwr Burger *Cheese, Mayo, Gherkin, Tomato, Chips* £16

Deep Fried Cod *Chips, Peas, Tartare Sauce* £14.50

Pan Seared Breast of Chicken *Asparagus, Chateau Potato, Red Wine Jus* £17

Butternut Squash Risotto £15

Rump of Lamb *Mash Potato, Pea Pureé, Mint Jus* £20

Roast Fillet of Salmon *Courgette, Noodles, Wild Garlic Dressing* £20

Pan Seared Duck Breast *Minted New Potatoes, Pak Choi, Cherry Jus* £18

SIDES

Seasonal Vegetables £4, *Triple Cooked Chips* £4, *Peppercorn Sauce* £1.95, *Blue Cheese Sauce* £1.95

DESSERTS

Sticky Toffee Pudding *Butterscotch Sauce, Clotted Cream* £7

Honey Panacotta *Coconut, Hazelnut Granola* £7

Iced Cherry Parfait *Kirsch Marinated Cherries, Pistachio Crumbs* £7

Turkish Delight Cheesecake *Coconut Ice Cream, Lemon Gel* £7

Chocolate Marquise *Raspberries, Berry Coulis* £7

(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