



COED-Y-MWSTWR
COUNTRY HOUSE HOTEL

APPETISERS

Artisan Bread *Olive oil & balsamic* £3

STARTERS

Roast Tomato & Herb Soup *Fresh Baked Bread* £6

Welsh Rarebit *Apple & Homemade Chutney* £6

Bloody Mary Fresh Water Prawns *Cucumber, Shredded Iceberg, Lemon Wedge* £6

Buffalo Chicken Wings *Sweet Chilli Dip* £6

Crispy Whitebait Aioli *Lemon & Cayenne Pepper* £6

MAINS

Gammon Steak *Pineapple, Egg & Chunky Chips* £15

Cornfed Chicken Breast *Sautéed Potatoes, Chasseur Sauce* £15

8oz Welsh Beef Burger *Mustard Mayo, Gherkin, Onion, Tomato, Brioche Bun* £15

Mexican Chicken Fajitas *Melted Cheddar, Salsa, Sour Cream & Fries* £15

Glamorgan Sausages *Watercress Salad, Red Onion, & Tomato Chutney* £13.50

Grilled Lemon Sole *Brown Shrimp Butter, Lemon & Curry Kale* £15

Grilled Salmon Fillet Noodles *Stir Fried Vegetables, Teriyaki Sauce* £15

SIDES

Seasoned Wedges £4, **Garden Salad** £4, **Garlic Bread** £4

DESSERTS

Warm Chocolate Brownie Sundae *Caramel Sauce, Vanilla Ice Cream, Fresh Cream* £6

Fresh Strawberries *Bounded in Cream, Meringue Pieces* £6

New York Style Cheesecake *Fruit Coulis* £6

Selection of Ice Creams £6

Selection OF Welsh Cheese Grapes, Chutney, Biscuits £7



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PLANT BASED MENU

STARTERS

Tomato Soup

Basil Oil, freshly baked bread £6

Beetroot Carpaccio

Pistachio nuts, crostini, olive oil £6

Tempura Vegetables

Sweet chilli dip £6

MAINS

Filo Parcel of Mushrooms

Leek & chestnuts, wilted green vegetables, caramelised onion gravy £16

Vegetable Tagine

Coriander, couscous £15

Sweet Potato & Chickpea Falafel

Spicy tomato sauce, dressed salad £15

DESSERTS

Chocolate & Raspberry Torte

Fresh strawberries £6

Grilled Pineapple

Rum syrup, vegan ice-cream £6

Blackcurrant delice

Aquafaba £6