



NEW HOUSE
COUNTRY HOTEL

STARTERS

Today's Soup

Topped with Oven Baked Croutons (V)

Ham Hock Roulade

Toasted Brioche & Homemade Piccalilli

Oriental King Prawns

Wrapped in Filo Pastry, Served with Sweet Chili Jam

Welsh Pant ys Gawn Goats Cheese

Pickled Baby Beetroot, Pea-shoot Salad & Toasted Pine Nuts (V)

Cured Meat Platter

*Includes a Selection of Meats, Mixed Olives,
Homemade Crispy Bread Rolls & Balsamic Reduction*

Antipasti Platter

*Marinated Artichokes, Roasted Peppers, Mixed Olives, Hummus
Homemade Crispy Bread Rolls & Balsamic Reduction (VG)*

MAINS

Crispy Raglan Belly Pork

Red Onion Gravy and Sage & Apple Crumb Topping

Roasted Cauliflower Risotto

Thornhill Farm Poached Duck Egg & Tempura Spiced Cauliflower Herb Oil (V) (VGO)

Pan Glazed Chicken Breast

Welsh Baby Leek, Sweetcorn and Potato Puree, Porcini Mushroom Sauce

Pan Fried Fillet of Hake

Raisin and Caper Tapenade, Garlic Hasselback Potatoes & Curried Almond Cream

Braised Feather Blade of Welsh Beef

Roasted Shallots, Rosemary Fondant Potato & Beetroot Puree

28 Day Aged Cefn Mawr Sirloin Steak

*Hand Cut Double Cooked Chunky Chips, Grilled Tomato, Portobello Mushroom
Choice of a Peppercorn or Red Wine Sauce*

** £5 supplement*

Gnocchi

Arabiatta Sauce, Charred Tenderstem Broccoli & Parmesan Shavings (V)(VGO)

(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.



DESSERTS

Barti Ddu Welsh Rum Infused Bananas

Toasted Waffle, Butterscotch Sauce & vanilla Ice Cream

Honeycomb & Coconut Cheesecake

Fruit Coulis & Chocolate Strands

Rich Chocolate Mousse

Coffee Cream, Strawberry & Mint Compote

New House Carrot Cake

Candied Pecans, Clotted Cream & a Grand Marnier Orange Syrup

Selection of Ice Creams & Sorbets

Brandy Snap Basket

Choice of;

Vanilla, Strawberry & Salted Caramel Ice-creams

Raspberry, Mango or Champagne Sorbet

Welsh and Continental Cheeses

Brie, Stilton & Caerphilly Cheese, Homemade Chutney & Biscuits

SIDES

Chunky Chips

Creamy Mashed Potatoes

Salad Bowl

Mixed Seasonal Vegetables

£3.50 Each

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