

# *Eliots Restaurant*

## *Starters*

### **Freshly Baked Sourdough**

Sea salt, Coed-y-Mwstwr honey butter

**£6**

### **Pan-Seared Scallops**

Black pudding, chorizo

**£9.5**

### **King Prawn, Crayfish, and Smoked Salmon Ceviche**

Cucumber & dill hollandaise

**£10.95**

### **Heritage Tomato & Beetroot Carpaccio** Gluten Free (GF), Vegan (VE)

**£8**

### **Crispy Belly Pork**

Walnut Salad, barbecue overlay

**£9**

### **Buffalo Chicken Wings**

Soy & Penderyn glaze, garlic mayo

**£9**

If you require any information on food allergies, please speak to a member of staff.

\*\*please note some of the dishes may contain traces of Nuts and other allergens\*\*

## *Mains*

### **Wagyu Burger**

Black Bomber cheese, streaky bacon, Coed-y-Mwstwr secret sauce, triple-cooked chips  
**£18**

### **Rump of Welsh Lamb** Dairy Free (DF), Gluten Free (GF)

Lamb gratin, Leek fondue, braising liquor  
**£26**

### **Grilled Tuna Steak**

Traditional Greek salad  
**£25**

### **Oven Baked Pepper, Hoisin Stir Fry** Gluten Free (GF), Vegan (VE)

Five spiced couscous  
**£18.95**

## *From The Welsh Grill*

### **8oz Dry Aged Sirloin**

Nicely marbled with a layer of fat  
**£28**

### **8oz Rump**

Packed full of flavour, a lean, juicy steak  
**£26**

### **7oz Fillet**

The most tender beef cut, buttery & exceptionally lean  
**£35**

**\*\*All our steaks above are locally sourced from Cefn Mawr Farm\*\***

### **8oz Pork Ribeye**

A thick, juicy, and tender pork cut that is full of flavour  
**£25**

### **Coed-y-Mwstwr Honey-Glazed Poussin**

(Baby Chicken)  
**£24**

**\*All our Welsh Grill dishes are served with a portobello mushroom, grilled tomato and triple-cooked chips\***

## *Sauces & Sides*

<b>Traditional Peppercorn</b>	<b>£4</b>
<b>Bearnaise</b>	<b>£3.5</b>
<b>Per las (Blue Cheese)</b>	<b>£3.5</b>
<b>Red wine jus</b>	<b>£3</b>
<b>Garlic Butter</b>	<b>£3</b>
<b>Welsh Brandy Sauce</b>	<b>£3.5</b>
<b>Creamed Spinach</b>	<b>£5</b>
<b>Purple Sprouting Broccoli</b>	<b>£5</b>
<b>Beef Dripping Triple cooked chips</b>	<b>£4.5</b>
<b>Mixed Garden salad</b>	<b>£4</b>
<b>Dauphinoise Potato Gratin</b>	<b>£6</b>

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## *Desserts*

**Lemon Verbena Parfait** Gluten Free (GF), Vegetarian (V)

Coed-Y-Mwstwr honeycomb

**£9**

**Pear Tarte Tatin** Vegetarian (V)

Home-grown elderflower cordial infused berries, marzipan ice cream

**£8**

**Cold Rhubarb Souffle**

Rhubarb textures, Tuscan orange cake

**£9**

**Strawberry & White Wine Ravioli** Gluten Free (GF), Vegetarian (V)

Roasted strawberry & cassis soup

**£9**

**Coed-Y-Mwstwr Cheese Selection** Gluten Free Option Available, Vegetarian (V)

Celery, grapes, biscuits, and home-made chutney

**£9.5**

## *Coffees*

<b>Cafetiere</b>	<b>£4</b>
<b>Espresso</b>	<b>£3.5</b>
<b>Latte</b>	<b>£4</b>
<b>Cappuccino</b>	<b>£4</b>
<b>Liquor Coffees</b>	<b>£6.6</b>

All coffee served with homemade fudge

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