

Hafdy

Restaurant Menu

Nibbles

- NAPOLI MIXED OLIVES** *Toasted Almond (VG) 6*
HOMEMADE BREADS *Truffle Infused Butter (V) 5*
HALLOUMI & PINEAPPLE *Baby Gem (V) 6*
ZUCCHINI FRITTI *Beetroot Hummus (VG) 5*

Table Boards

GARDEN BOARD

Crudités, Whipped Feta, Beetroot Hummus, Napoli Olives & Toasted Almonds, Flatbread (V)(VGO) 16

ANTI PASTI BOARD

Carmarthenshire Ham, Pork Belly Bites, Feta Cubes, Bella Napoli Olives & Toasted Almonds, Homemade Wedges Of Bread 18

WELSH CHEESE BOARD

Four Welsh Cheeses, Caramelised Red Onion Chutney, Grapes, Crudités, Homemade Truffle Infused Butter, Welsh Crackers (V)19

Smaller plates

SOUP OF THE DAY

*Sourdough Bread (VG) 7 **

DEEP FRIED WHITE BAIT

*Smoked Paprika, Lemon & Teared Parley 8**

SALT COD SCOTCH EGG

Smoked Red Pepper Sauce 9

MONKFISH TAIL GOUJON

Garden Pea Puree, Onion & Caper Mayonnaise 12

COMPRESSED PORK BELLY BITES

*Penderyn BBQ Glaze, Fennel Slaw 9**

BLOODY MARY SEAFOOD COCKTAIL

Homemade Bread & Butter 12

PANZANELLA

*Heritage Tomatoes, Torn Bread, Red Onion, Extra Virgin Olive Oil, Basil (VG) 9**

CARMARTHENSHIRE HAM

Perl Las , Coed Y Mwtwr Honey Roast Peaches, Almonds 11

Salads

EARL GREY SMOKED TROUT

Blanched Samphire, Broad Bean, Dill & Lemon Crème Fraiche 17

CHICKEN & PANCETTA

Confit Garlic, Parmesan, Rocket & Tarragon 16

ARTICHOKE HEART

Star Anise Infused Fennel, Radish, Orange, Watercress (VG)14

Please let us know if you have any allergies or require information on any ingredients in our dishes.

A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.

Pasta & Rice

SLOW COOKED & SMOKED

WELSH BEEF SHIN RAGU

Fresh Egg Tagliatelle, Parmesan, Torn Basil 19

BAKED ORZO WITH WHITE BEANS

*Courgette, Sun Dried Tomatoes & Black Olives 16**

(VG)

SEAFOOD PAELLA

Crevettes, Mussels, Trout, Monkfish 24

Fish

WELSH ALE BATTERED HADDOCK

Pea Compote, Lemon, Hand Cut Chips 16.50

CATCH OF THE DAY £Market*

PAN SEARED HALIBUT

Smoked Potato, Garlic Wilted Spinach Cream 26

SHETLAND MUSSELS & FRITES

Coriander, Chilli, Lemongrass, Coconut Milk,

Home Made Bread & Butter 25

Larger Plates & Grills

THE BEARS OWN

RECIPE PORCHETTA

*Olive Oil Mash, Garlic & Parsley Butter 16**

FREE RANGE CAPRESE

STUFFED CHICKEN BREAST

Parma Ham, Red Wine Ragout 18

CHICKEN MILANESE

*Roasted Red Onion, Feta, Rocket 17**

CURRY INFUSED BRAISED

LAMB BELLY

Saag Aloo Mint, Raita 22

WELSH CHUCK BEEF BURGER

Baby Gem, Beef Tomato,

*Burger Relish Mayo 15**

Add Rarebit 3 / Bacon 2

WELSH 28 DAY DRY AGE

RIBEYE 224g

Hand Cut Chips, Steak Garnish 26

WELSH 28 DAY DRY AGE

CHATEAUBRIAND 450g

Dauphinoise Potato, Shallot &

Red Wine Jus To Share 50

Add

Garlic Cream Reduction or Pepper Sauce +4

Sides All 4.50

Mixed Side Salad

Rarebit Mac & Cheese

Fennel Slaw

Hand Cut Chips

Seasonal Greens & Hazelnut Butter

French Fries

Please let us know if you have any allergies or require information on any ingredients in our dishes.

A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.

Desserts

STRAWBERRY DAIQUIRI CHEESECAKE

Macerated Strawberries 9

STICKY TOFFEE & CARAMELISED DATE PUDDING

*Butterscotch Sauce 8 (V)**

WATERMELON SEMI FREDDO

Mint & Elderflower Gazpacho (GF)(V) 7.5

COWBRIDGE SUMMER MESS

*Meringue Pieces, Limoncello Syrup & Lemon Curd (GF)(V) 8 **

APPLE & APRICOT CRUMBLE

Vanilla Ice Cream (VGO)(GFO) 8

ROSE & BUTTERMILK PANNACOTTA

*Fresh Raspberries (GF) 8**

Add

*Welsh Dairy Ice Cream,
Fresh Custard or Welsh Double Cream*

+ 1.50

Menu

Sunday 2nd June

Starters

- SOUP OF THE DAY *Warm Bread (VGO)(GFO)* 7
PANKO BREADED SALMON FISHCAKES *Lemon Aioli* 9
TRUFFLE & MUSHROOM ARANCINI *Tomato Ragout* 9
HAM HOCK TERRINE *Piccalilli & Crostini* 9

Roasts

- SLOW MATURED TOPSIDE OF GLAMORGAN BEEF *Yorkshire Pudding* 17
ROAST LEG OF WELSH LAMB *Yorkshire Pudding* 18
ROLLED BELLY PORK *Sage & Onion Stuffing, Yorkshire Pudding* 18
PEARL BARLEY & NUT ASSIETTE *Plant Based Gravy (VG)* 14
All served with roast potatoes & vegetables
- CATCH OF THE DAY *Dauphinoise Potato, Chive Butter Sauce* 18

Sides

- CAULIFLOWER CHEESE 4, GARLIC MASH 4
BUTTERED NEW POTATOES 4, SWEDE MASH 4

Desserts

- STRAWBERRY DAIQUIRI CHEESECAKE *Macerated Strawberries* 9
STICKY TOFFEE & CARAMELISED DATE PUDDING *Butterscotch Sauce* 8 (V)*
WATERMELON SEMI FREDDO *Mint & Elderflower Gazpacho (GF)(V)* 7.5
COWBRIDGE SUMMER MESS *Meringue Pieces, Limoncello Syrup & Lemon Curd (GF)(V)* 8*
APPLE & APRICOT CRUMBLE *Vanilla Ice Cream (VGO)(GFO)* 8
ROSE & BUTTERMILK PANNACOTTA *Fresh Raspberries (GF)* 8*

Add Welsh Dairy Ice Cream, Fresh Custard or Welsh Double Cream + 1.50

Sandwiches

Available from 12 - 5pm

Choice of White or Malted

TYNYCIA FARM EGG MAYONNAISE

Chives & Watercress 8.5

WELSH BEEF TOPSIDE

Horesradish & Rocket 9

SMOKED SALMON

Chive Cream Cheese & Cucumber 9.5

PICKLED FENNEL & BEETROOT HUMMUS

Onion, Carrot & Red Chard (VG) 8.5

GLAZED WELSH PALE ALE RAREBIT

Caramelised Onn Relish (V) 9.5

Sides All 4.50

Mixed Side Salad

Rarebit Mac & Cheese

Fennel Slaw

Hand Cut Chips

Seasonal Greens & Hazelnut Butter

French Fries

