

Eliots Restaurant

Starter

Pan Seared Scallops	£9.5
Wild mushroom, white wine sauce, Per las gratin	
Penderyn Whiskey Infused Chicken Liver Parfait	£8.5
Bourbon apple jam, bread crisp	
Beetroot & Pant-Ys-Gawn Goats Cheese Tartlet	£8.5
Port and redcurrant reduction	
Plant Based Falafels	£8
Roasted red pepper hummus, tahini dressing	

Mains

- Duo of Beef** **£28**
Mini suet pudding, 4oz fillet of beef, chive pomme puree, roast carrot and parsnip, red wine sauce
- Corn Fed Chicken Breast** **£22**
Dauphinoise potato, wild mushroom and salsify, pancetta shard brandy cream sauce
- Lobster Mac & Cheese** **£28**
Arugula salad, per las crumb
- Spiced Cauliflower Florets** **£18**
Almond curry sauce, coconut rice, homemade flatbreads

From The Welsh Grill

- 8oz Fillet** **£36**
The most tender beef cut, buttery & exceptionally lean.
- 8oz Rump** **£28**
Packed full of flavour, a lean, juicy steak.
- 16oz Chateaubriand** **£80**
Tender beef cut, buttery & exceptionally lean
- Welsh Barnsley lamb chop** **£28**
Double sided lamp chop served with minted new potatoes

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

***All our Welsh Grill dishes are served with a portobello mushroom, grilled tomato
Onion Relish and the Coed's own chips**

Sauces & Sides

Traditional Peppercorn **£4**

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

Bearnaise	£4
Per las (Blue Cheese)	£4
Garlic Butter	£3.5
Marmite Mash	£5
Triple cooked chips	£5
Lyonnais Potatoes	£5
Mixed Garden salad	£5
Selection of Seasonal Vegetables	£5
Tenderstem Broccoli	£5

Desserts

Raspberry & Prosecco Cheesecake £8
White Chocolate Tuille, Raspberry Gel

Vanilla Creme Bruleé £8
Welsh Shortbread, Winter Berry Compote

Date and apple sponge £8
Brandy Toffee Sauce, Pecan Ice Cream

Coed-Y-Mwstwr Selection of Welsh Cheese £9.5
Homemade Chutney, Celery, Apple & Water Biscuits