

THE NEW HOUSE *Cardiff*

SEQUIOA'S RESTAURANT MENU

NIBBLES

Mixed Olives & Homemade Focaccia (VG)

Extra virgin olive oil, balsamic
£7

Pork Chipolatas (GF)

Hot honey, wholegrain mustard
£7

Home Baked Sourdough

Flavoured whipped butter
£5

STARTERS

Baked Camembert To Share (GFO)

Smoked pancetta, sourdough cranberry sauce
£18

Soup of The Day (VGO/GFO)

Home baked sourdough, butter
£7

Chicken Liver Pate (GFO)

Toasted brioche, red onion chutney
£8

Beetroot Carpaccio (VG)

Capers, shallots, toasted pinenuts, crostini
£8

Welsh Gin Salmon Gravlax (GFO)

Goats cheese mousse, samphire, yuzu & dill pearls, croutons
£10

Homemade Welsh Lamb Scotch Egg

Pea & Mint puree
£10

MAINS

Welsh Beef Burger (GFO)

Black Bomber rarebit, smoked bacon, pickled gherkin, brioche bun, skin on fries
£21

Pan Roast Chicken Breast (GF)

Smoked pancetta, baby onions, peas, white wine sauce
£23

Duo of Welsh Lamb

Rumb & confit breaded belly smoked beetroot puree, baby carrots & leek, garlic mashed potatoes, Merlot jus
£26

Fish & Chips (GFO)

Beer battered cod, hand-cut chips, mushy peas & tartare sauce
£23

Cauliflower "Steak" (VG/GF)

Wild mushrooms, chimichurri, skin on fries, rocket
£18

The New House Hotel recognises that it works with the main 14 allergens in our kitchens. Whilst every effort is made to reduce cross contamination in all dishes, items may come in contact with one or more of these common allergens. If you are concerned about dietary requirements in your meal, please speak to a member of the team

Beef Ragu Fettuccine

Parmesan cheese
£24

Koren Chicken Burger (GFO)

Home made Korean barbecue sauce, battered chicken thigh, Asian slaw, brioche bun, skin on fries
£20

Catch of the day

£24

10OZ Welsh Ribeye Steak (GF)

Field mushroom, roasted tomato, hand-cut chips, watercress
£32

ADD A SAUCE: GREEN PEPPERCORN SAUCE, BLUE CHEESE SAUCE, RED WINE JUS, BEARNAISE £3

SIDES

Buttered Tenderstem Broccoli (GF)

Chilli & Smoked Pancetta
£4

Garlic Mashed Potatoes (V/GF)

£4

Truffle & Parmesan

Skin on Fries
£5

Skin on Fries (VG/GFO)

£4

Hand-cut Chips (VG/GFO)

£4

Onion Rings

£4

Mac 'N' Cheese

£5

DESSERTS

Tiramisu Cheesecake

Honeycomb ice cream
£9

Sticky Toffee Pudding (V/GFO)

Toffee sauce, vanilla ice cream, salted popcorn
£9

Lemon Tart (V)

Raspberry sorbet
£8

White Chocolate & Whisky Bread and Butter Pudding (V)

Vanilla custard
£8

Ice Cream or Sorbets (V/VG)

Scoop £2.50 | Two Scoops £4.50 | Three Scoops £6.50

Selection of 3 Welsh Cheese's

Artisan crackers, chutneys, grapes & celery
£12

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