

Y Branwen

Starters

Warming Seasonal Vegetable & Spicy Bean Soup [V, GF] *	7
Garlic Chestnut Mushrooms in a Soy & Lime Glaze, Puff Pastry, Baby Coriander, Pea Shoots (V)	8.50
Sun Dried Tomato & Chili Pate, Toasts, Salad, Sour Cream [V without sour cream] *	8.50
Garlic King Prawns, Salad, Toasted Bread Roll *	9
Beetroot, Spinach & Cherry Tomato, Greek Yogurt, Lemon Infused Lentils, [V,GF] [V without Yogurt]	8.50

Mains

8oz Welsh Fillet Steak, Red Onion Marmalade, Chips, Garlic Mushroom, Cherry Tomato [GF]	31
Fresh Tagliatelle, Rich Creamy Mushroom, Cognac & Courgette Sauce [V]	17.50
Oven Roasted Salmon on a Bed of a Rich Italian Chunky Tomato & Courgette Sauce [GF]	20
Strips of Gammon in Rich Warming Orange Sauce, Basmati Rice, Savoy Cabbage & Sesame Seeds [GF]	19
Fusilli Pasta Dressed with Rich Chunky Tomato & Pepper Sauce and Rocket [V]	16
Orange & Ginger Roasted Beetroot, Herby Butterbeans, Wine braised Peppers & Celery with Sunflower Seeds [V]	17.50
8 oz Gammon Steak, Chunky Skin on Chips, Fried Egg, Salad [GF]	16
Pork Loin Stroganoff, Basmati Rice, Savoy Cabbage with Sesame Seeds [GF]	21
Sauteed Chicken Breast on Martini Braised Celery & Peppers with Red Wine Poached Lentils & Spinach [GF]	19
<i>(with an optional (but highly recommended!) Rich Creamy Martini & Grape Sauce with a Hint of Nutmeg</i>	22.50)

Homemade Burgers

Served with Salad & Chunky Skin on Chips

	16
➤ Beefburger in a Brioche Bun *	
➤ Falafel Burger in a Sesame Brioche Bun [V] *	
➤ Glamorgan Vegetable Burger in a Sesame Brioche Bun [V] *	

Burgers - Add Per las Blue Cheese, Welsh Cheddar or Bacon £1.50 each

Sides

TenderStem Broccoli: Onion Rings [V]; Savoy Cabbage with Sesame Seeds [V,GF]; Side Salad [V,GF]; Skin on Chunky Chips [V,GF]; Garlic Bread [V]	4
Peppercorn Sauce [GF]; Per Las Blue Cheese Sauce [GF,V]	3.50
* Gluten, Dairy & Egg Free Buns, Bread and Crackers available; Spicy Burger Relish	1

food allergies & intolerances, please let your server know, but please note: All allergens are used in our kitchen & traces may be present in all dishes- traces cannot be removed [V]Vegan; V = Vegetarian; GF= No Gluten Containing Ingredients, though traces may be present

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Puddings

Chocolate Torte, Amaretti Biscuit Dust, Amaretto Soaked Chopped Apricots & Dates, Cream [V]	8
Lemon Pannacotta with Lime Zest and Crystallised Ginger [V, GF]	7.50
Fruit Salad with Ice Cream or Sorbet [V, GF, $\text{\textcircled{V}}$ as Sorbet only]	7.50
Selection of Ice Creams or Sorbets [V, GF without wafers, $\text{\textcircled{V}}$ as Sorbet only]	7
Crushed Walnut & Demerara Topped Crumble of Apple and Mixed Berries [GF, $\text{\textcircled{V}}$]	8
Cheese with Chutney, Biscuits*, Celery & Grapes	- 3 Cheeses 10
	- 5 Cheeses 14
	- 7 Cheeses 17
Cafetiere of Coffee per person	4
Tea/Peppermint/Early Grey/Decaffeinated	4

Port and Digestifs

We have a huge range of after dinner drinks available at the bar,

5 Ports

35 Whiskies

Cognac's

Dozens of Liquors including some no long in production like Café Patron XO

There are far too many to list here so please pop across to the bar to see the full range.

We hope you have enjoyed your evening and please remember that we normal require bookings for dinner so

please do book ahead for another evening.

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