Y Branwen

Starters

Chestnut Mushroom & Cashew Nut Red Onion Marmalade & Puff Pastry (V)	9
Garlic King Prawns, Mixed Pepper, Rocket & Grape Salad [GF]	11
Soup – Ham Stock and Winter Vegetable [*GF]	8
A Medley of Mozzarella, Tomato and Salsa Verde (V)	9
Thyme, Apricot and Walnut Red Lentil Pate [Ⓥ, GF]	9

Mains

8oz Sirloin Steak, Red Onion Marmalade, Skin on Chips, Garlic Mushroom, Cherry Tomato [GF]	34
Or:- 6oz Fillet Steak, as above [GF]	39
King Prawns in a Creamy Vodka, Tomato, Courgette & Pepper Sauce on a Bed of Linguine	28
Rich Courvoisier Laced Pork Tenderloin & Chestnut Mushroom Stroganoff, Basmati Rice, Savoy Cabbage with Sesame Seeds [GF]	26
Fresh Tagliatelle, Rich Creamy Mushroom, Cognac & Courgette Sauce, with Rocket [V]	21
Mediterranean Cannellini Bean & Cashew Nut Filled Roasted Courgette, Tenderstem, Chestnut Mushroom & Tomato Coulis [GF Ⓥ]	19
Fusilli Pasta Dressed with a Korean Inspired, Coconut, Pepper and Sun Dried Tomato Sauce Ⓥ	19
Sauteed Chicken Breast on Martini Braised Celery & Peppers, With Red Wine Poached Lentils & Spinach [GF]	22
with an optional (but highly recommended!) Rich Creamy Martini & Grape Sauce with a Hint of Nutmeg	25

Homemade Burgers

Served with Salad & Chunky Skin on Chips — 18

- Beefburger in a Toasted Brioche Bun
- Glamorgan Vegetable Burger in a Toasted Brioche Bun [V]

Burgers - Add Per las Blue Cheese, Cheddar or Bacon £1.75 each

Sides

TenderStem Broccoli with Toasted Almonds: Savoy Cabbage with Sesame Seeds [V,GF]; Side Salad [ⓋGF]; Skin on Chunky Chips [ⓋGF];	5.50
Garlic Bread [V]	6.50
Peppercorn Sauce [GF]; Per Las Blue Cheese Sauce [GF,V]	3.50
* Gluten, Dairy & Egg Free Bread and Crackers available	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 *ⓋVegan; V = Vegetarian; GF= No Gluten Containing Ingredients, though traces may be present*

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Desserts

Lemon Pannacotta, with Crystalised Ginger	8
Apple & Summer Fruits Crumble Topped with Crushed Walnut & Cream [GF, V]	9
Chocolate Torte, Amaretti Biscuit Dust, Amaretto Soaked Chopped Apricots & Dates, Cream [V]	9.50
Fresh Fruit Salad [V, GF]	7.50

Add a scoop of Ice Cream or Sorbet for £2.50

Selection of Ice Creams or Sorbets – 3 Scoops [V, Ⓥ *as Sorbet only*]	7.50

Cheese with Chutney, Biscuits*, Celery & Grapes	- 3 Cheeses	12
	- 5 Cheeses	15
	- 7 Cheeses	18

Cafetiere of Coffee per person Tea/Peppermint/Early Grey/Decaffeinated	4.8
- Expresso	3.8

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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