

PENDERYN

RESTAURANT

WHILST YOU WAIT

Mixed olives freshly made bread roll with flavoured welsh butter,
and a sun-blushed tomato oil dip

TO BEGIN

Chefs Seasonal Broccoli Soup	£6.95
Perl Las and walnuts, served with chunky bread	
Welsh Grass-Fed Beef Cawl	£7.50
served with a welsh cheese scone and butter	
Pantysgawn Goats Cheese Mousse	£7.95
accompanied with a mixed seed granola, beetroot, tomberries, and fresh basil	
Lightly Curried Monkfish Medallion	£8.95
on a bed of sweet potato and chick peas, grapefruit, orange gel and finished with coriander oil	
Signature Penderyn Duck Breast	£9.50
cooked with 'Portwood' whisky, fresh peas, pancetta, apples and lavender	

TO FOLLOW

Pressed Pork Belly, Slow Cooked Cheek and Pork Croquette Bacon soil, caramelised celeriac puree, roasted celeriac, pork jus and finished with a fresh pear salad	£22.95
40 Day Dry-Aged 8oz Sirloin Steak wild mushroom and 'Madeira' puree, roasted shallot, seasonal root vegetables, pomme dauphinoise	£27.95
Sundried Tomato Risotto accompanied with a basil puree, perl las, textures of tomatoes and finished with vegetable crisps	£18.95
Corn-Fed Chicken served with chicken soup, crispy chicken skin with fresh truffles, spinach, baby corn, shallots, and finished with a rich confit egg yolk	£22.95
Butter Poached Brill Fillet cockle and laverbread croquette, leek tagliatelle, sea vegetables, smoked haddock velouté and finished with lovage oil	£23.95
Wild Mushroom Tagliatelle Pasta served with fresh truffle and grated pecorino	£18.95
Welsh Lamb Noisette accompanied with a mini Shepperd's pie, garlic puree, carrot and courgette pearls, salt baked swede, and finished with a lamb thyme jus	£24.95
20oz Tomahawk Sharing Steak served with sautéed wild mushrooms and baby spinach, slow cooked tomato confit, roasted shallots, pomme dauphinoise	£49.95

TO FINISH

Sticky Toffee Pudding	£7.45
served with a butterscotch foam, toffee sauce and Mario's salted caramel ice-cream	
'Merlyn' and White Chocolate Panna Cotta	£7.95
accompanied with a chocolate and oat crumb and finished with raspberry decorations	
Key Lime Tart	£6.95
served with minted berries, meringue and a citrus sorbet	
Modern Vanilla Cheesecake	£6.75
biscuit crumb, mango and passionfruit textures, lime gel and finished with a peach sorbet	
Selection of Mario's Ice-Cream	£4.95
3 scoops	
A selection of Wales' Finest Cheese	3x £6.50
served with a mixture of Cradoc and chefs freshly made crackers	
Descriptive Cheese Menu to Follow	