

Dinner Menu

Starters and Salads

Soup of the Day

Served with spiced croutons and crusty bread

£5.95

Salmon Tian

Poached salmon with cream cheese, tarragon, lemon zest
and served with smoked salmon, orange segment, and sweet chilli dressing

£7.95

Black Pudding

On top on creamy mash potato, with poached egg and a wholegrain mustard sauce

£7.95

Tian of Avocado and Tomato (vegan)

With a balsamic glaze

£7.50

Beetroot, Walnut and Chickpea Salad (vegan)

Glazed beetroot, roasted walnuts, and smoked chickpea, served with mixed leaf salad
And a sesame and soy dressing

£7.95

Chicken Caesar Salad

Chicken breast, green salad, crunchy croutons, and anchovies served with a creamy Caesar dressing.

£7.95

Prawn and Avocado Salad

Mixed leaf salad with a lime and chilli dressing

£7.95

Mains

Pan fried Sea Bass

Crushed new potato and capers, steamed broccoli, asparagus, and shallots
lemon caper and parsley dressing

£18.95

Asian Salmon

Stir-fried vegetables in a teriyaki sauce with toasted sesame seeds

£17.95

Duo of Welsh Lamb

Braised shoulder of lamb and pan-fried rack of lamb, fondant potato,
sautéed mushroom and spinach, glazed beetroot, green beans, and a port jus.

£19.95

Braised beef brisket

Served with a mini cottage pie, dauphinoise potato, celeriac remoulade, baby carrots
green beans, broccoli, and a red wine jus

£19.95

Mediterranean Chicken

Marinated in olive oil, oregano, orange zest, creamy mash potato, seasonal vegetables
and a white wine and cream sauce.

£17.95

Pork Tenderloin

Stuffed with dried plum, with savoy cabbage and smoked bacon, boulangere potato,
steamed vegetables, parsnip coulis and a creamy mustard sauce

£16.95

Vegan Shepherd's Pie

Served with seasonal vegetables and a carrot and swede coulis

£15.95

Pomme Anna Roasted Mediterranean Vegetables (vegan)

Spiced tomato and coriander sauce

£15.95

From the Grill – choose your favorite...

8oz Ribeye, or 8oz Sirloin, or 8oz Rump Steak

Served with mushrooms, tomatoes, hand cut chips and onion rings

£20.95

Desserts and Cheese

Red Berry Pavlova Served with fresh strawberries	£6.95
Goosey Chocolate Brownie Served with chocolate ice cream, strawberry coulis and chocolate tuille	£6.95
Sticky Toffee Pudding Served with a butterscotch sauce and vanilla ice cream	£6.95
Vanilla Cheesecake Served with clotted cream	£6.95
Blackcurrant and Vanilla Mousse (vegan) On a biscuit base and topped with a blackcurrant compote:	£6.95
Chocolate Fudge Cake (vegan) Served with vegan chocolate ice cream	£6.95
Selection of Welsh and Continental cheeses Savory biscuits, house chutney	£8.95

Drinks:

A Wine List is available on request

A Bar Price List is available on request

Paparuda House Wines (Red/White/Rose)	750ml Bottle	175ml Glass
Noir/Merlot/Cabernet Sauvignon 175ml	£17.95	£4.75
Sauvignon Blanc/Pinot Grigio/Feteasca Regala/Rose	£17.95	£4.75
Still and Sparkling Mineral Water 1ltr bottle	£ 2.50	
Still and Sparkling Mineral Water 500ml bottle	£ 1.50	
Cafetiere of Filter Coffee	£2.75	
Pot of Tea	£2.50	
Hot Chocolate	£2.50	