

Starters and Salads

Soup of the Day

Served with spiced croutons and crusty bread

(For Allergen information please check with waiter)

£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

£20.95

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

Desserts and Cheese

Red Berry Pavlova

Served with fresh strawberries

£7.95



Goey Chocolate Brownie

Served with chocolate ice cream, strawberry coulis and chocolate tuille

£7.95



Sticky Toffee Pudding

Served with a butterscotch sauce and vanilla ice cream

£7.95



Vanilla Cheesecake

Served with clotted cream

£7.95



Blackcurrant and Vanilla Mousse (vegan)

On a biscuit base and topped with a blackcurrant compote

£7.95

Chocolate Fudge Cake (vegan)

Served with vegan chocolate ice cream

£7.95

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