

The
GWAELOD-Y-GARTH
Inn

DINNER MENU

Served Mon—Sat: 6:30-9:00

For events, specials and news—follow us on Twitter & Facebook

STARTERS

Bowl of mixed olives	£3
French Onion Soup with Parmesan Croutons	£7
Panko Coated King Prawns with Hoisin & Spring onions	£9
Sticky Chicken Wings on Soft Noodles	£8
Fish Cake with Lime & Coriander Mayonnaise	£8
Lamb Kofta with Mint Yoghurt	£9
Cheese & Leek Glamorgan Sausage & Plum Chutney	£8
Penclawdd laverbread mixed with oats & bacon	£8
Crispy fried Brie with redcurrant jelly	£8
King Scallops with Tomato Salsa & Chilli Oil	£11
Creamy Garlic Mushrooms with Ciabatta	£8

MAIN COURSE (Includes fresh bread, veg and choice of potato)

Roast Free Range Turkey from Usk Vale with all the Trimmings	£15
Roast Pork Loin Steak in a Creamy Gin & Juniper Berry on Apple Mash	£18
Roasted Rack of Welsh lamb with Herb Crumb & Rich Red Wine Sauce.	£22
Tournedos Rossini (8oz 21 Day Mature Fillet Steak, Topped with Pate & Finished with Madeira Sauce.	£27
Roasted Gressingham Duck Breast, with Kumquat & Cassis Sauce	£20
Pan-Fried Hake Fillet with Saffron & Garlic Sauce	£19
Poached Salmon with Samphire & Prawn Sauce.	£18
Lightly Beer-Battered Cod with petis pois.	£13
Plaice fillet in light batter or grilled with petit pois.	£14
Home boiled Ham with parsley sauce.	£12
Welsh Black Beef Lasagne with Garlic Bread .	£12
Welsh Black Steak & Ale Pie with Puff Pastry .	£13
V Mozarella & Sundried Tomato Risotto Cakes, Chilli Jam & Salad	£12
Quorn Sweet & Sour Stir-Fry (vegan and Gluten Free)	£15
21 Day Aged Welsh Char-Grilled Steak	
8oz Fillet Steak	£25
10oz Ribeye Steak	£22
12oz Rump Steak	£22

SEE CHALKBOARD FOR

SPECIALS

SIDES

Sauces for steaks

Au Poivre

(Peppercorn & brandy)

Bordelaise

(Red wine & Shallot)

£2.50

Garlic Bread £2.50

Mixed Salad £4

Meals are freshly cooked, so some dishes may take a little longer. Any queries, staff are happy to help.

FLOUR & NUTS are used extensively in our kitchen.

PUDDINGS, TYPICALLY INCLUDE - (SEE CHALKBOARD)

Raspberry & Hazelnut Roulade

Sherry Trifle

Tarte au Citron

Sticky Toffee Pudding

Bread & Butter Pudding

Lemon Cheesecake

Crème Brulee

Christmas Pudding with Brandy Sauce

Chocolate Fudge Cake

Ice Creams & Sorbets

Selection of Welsh Cheese & Biscuits £7.50

All Puddings £6 - Exclusive of the Cheese Board.