



Peterstone

COURT

THE DINING ROOM

WHILE YOU WAIT

ALEX GOOCH ORGANIC SOURDOUGH 5

Extra Virgin Olive Oil, Balsamic Vinegar

STARTERS

ROASTED TOMATO & BASIL SOUP

Chive Sour Cream & Sourdough

BRAISED BRISKET RAGOUT

Pappardelle Pasta, Fresh Parmesan

CRISPY SALMON FISHCAKE

Wilted Spinach, Hollandaise Sauce

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Anchovies
Parmesan & Caesar Dressing

DEEP FRIED WHITEBAIT

Garlic Mayonnaise

MAINS

ROASTS

TRADITIONAL ROASTED BEEF

CRISPY SKIN CHICKEN BREAST SUPREME

PORCHETTA – Slow Roasted Rolled Pork Belly

SERVED WITH

Served with a Selection of Seasonal Vegetables, Roast Potatoes,
Cauliflower Cheese & Yorkshire Pudding

OVEN ROASTED SALMON FILLET

Creamed Potatoes, Tender stem Broccoli, White Wine Cream Sauce

SWEET POTATO & COURGETTE LASAGNE

Rustic Tomato Sauce, Garlic Bread

ROASTED BEETROOT WELLINGTON

Red Wine Sauce

DESSERT

APPLE, PLUM & PEAR CRUMBLE

Vanilla Crème Anglaise

HOMEMADE BELGIAN CHOCOLATE BROWNIE

Chocolate Crumb, Vanilla Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Clotted Cream Ice Cream

PROFTERIOLES

Fresh Whipped Cream Filling, Chocolate Sauce

CHEESEBOARD SELECTION (+£3)

Perl Las, Perl Wen, Caerphilly
Crackers, Grapes & Celery

AFFOGATO

A Scoop of Vanilla Ice Cream
A Shot of Espresso

1 COURSE £19.00 | 2 COURSE £25.00 | 3 COURSE £31.00



TO FINISH

SPECIALITY TEA 3.75

Jasmine Pearls, Darjeeling Earl Grey,
Peppermint, Chamomile.
Lychee & Rose

PORT 4

Taylor's – Late Bottle Vintage Port



LIQUEUR COFFEE 9

'Add your favourite tippie'
Penderyn Whisky, Barti Rum
Merlyn Welsh Cream

DESSERT WINE 8.5

Hermanos Torrontes, Argentina, 2016, 100ml

HOUSE COFFEE £2.5 (ADD HOMEMADE TRUFFLES £2)

PETERSTONE COURT *'Supporters of Local Suppliers'*

F E RICHARDS OF CRICKHOWELL
Meat & Game

ALEX JONES - ABERGAVENNY
Fruits & Vegetables

CASTELL HOWELL – LLANELLI
Welsh Products Specialist

BRECON MILK
Eggs & Dairy

PENPONT FARM
Salad

CELTIC COAST – CARDIFF
Fish & Shellfish

WHATS ON AT PETERSTONE

STEAK NIGHT

Every Wednesday Evening. Just £20 per person

LUNCH WITH FRIENDS

2 Courses – Just £17.50 per person

Speak to a member of our team for further information.

Food Allergies and Intolerances: Please speak to our team about the ingredients in your meal, before placing your order.