

LUNCH MENU

from Field to Fork

Penllyn Estate farm supplies Forage with as much high quality produce as possible including grass-fed Aberdeen Angus Beef, Welsh Lamb, Welsh Pork, free-range eggs, rapeseed oil and honey.

SMALL Plates

Soup of the Day V **£8.95**
Cheese Boule, Welsh Shirgar Butter

Date and Walnut Farmhouse Terrine **£10**
Onion Marmalade, Crostini

Oxtail Croquette **£10**
Cavolo nero, Red Wine Jus

Honey Glazed Ham and Brie **£10**
Croquettes
Chilli Jam, Crispy Kale

Pan Fried Scallops **£16**
Black Pudding, Crisp Parsnip and Bacon, Parsnip Puree



Sandwiches

Welsh Rarebit V **£11**
Confit Leek and Wholegrain Mustard, Balsamic Glaze, Crispy Leeks

Smoked Turkey Club **£12**
Soft Boiled Egg, Smoked Back Bacon, Gem Lettuce, Beef Tomato, Garlic Aioli

Penllyn Estate Hog Roast **£11**
Roast Pork, Sage and Onion Stuffing, Apple and Cinnamon Sauce

Open Grilled Halloumi and Wild Mushroom **£12**
Wilted Spinach, Leek and Wholegrain Mustard, Balsamic Glaze, Toasted Pine Nuts



Sides

Rocket and Parmesan Salad With Balsamic Glaze V **£5**

Garlic, Chilli, Sautéed Tender Stem Broccoli V **£8**

Triple Cooked Chips **£5**

Parmesan Truffle Fries **£7.5**

Fries VG **£4**

Sautéed Lemon and Parmesan Greens **£5**

Garlic Ciabatta **£5**



MAIN dishes

Forage Luxury Lasagna **£21**
Red Wine Penllyn Estate Braised Beef Brisket Lasagna Garlic Ciabatta, Side Salad

Penllyn Estate Honey Glazed Pork Belly **£21**
Sweet Potato Puree, Roasted Hazelnut Crumb, Braised Red Cabbage, Crackling, Gwynt Y Ddraig Cider Jus

Pan Fried Cod Fillet **£24**
Parsley and Caper Crushed New Potatoes, Spinach, Poached Egg, Chive and Saffron Sauce

Roasted Jerusalem Artichoke Gnocchi V **£20**
Perl las, Caramelised Walnuts, Pear, Parsnip Crisps (Vegan on Request)



Penllyn Estate Signature Beef Burger **£19**
Beef Dripping Onions, Smoked Bacon, Gherkins, House Burger Sauce, Monetary Jack Cheese

Grilled Cajun Chicken Burger **£18.5**
Smoked Bacon, Roasted Garlic Aioli, Beef Tomato, Chilli jam, Monetary Jack Cheese

Butty Bach Battered Fish and Chips **£18**
Truffle Pea Puree, Tartar Sauce, Lemon

With almost 150 Welsh suppliers, we also source much of our produce from other local businesses which share similar values

from the GRILL

All selections from the grill come with a choice of triple cooked chips or fries, as well as vine tomatoes, garnish and a choice of sauce

200g Fillet **£34**
Enjoy a buttery texture, lean cut and mild flavour.

225g Sirloin **£29**
A tasty, lean cut with a good layer of top fat.

280g Ribeye **£32**
High marbling of fat for that full punch of flavour.

Cajun Butterflied Chicken Breast **£20**

Including a Choice of Sauce

Peppercorn | Chive and Saffron | Bearnaise | Gwynt Y Ddraig Jus | Penllyn Estate Beef Dripping

Desserts

Vanilla Panna Cotta **£10**
Raspberry Sorbet, Pistachio Crumb

Chocolate Pecan Tart **£10**
Raspberry Sorbet, Brandy Cream

Sticky Toffee Pudding **£10**
Salted Butterscotch Sauce, and Vanilla Ice Cream

Selection of Ice Cream and sorbet **£8**

Welsh Cheese Board **£14**
Selection of 4 Welsh Cheeses, Chutney, Celery, Grapes

We source fresh, Welsh ingredients directly from Penllyn Estate & other local suppliers wherever possible in our dishes.

V (Vegetarian)

Please inform a member of staff of any dietary requirements.

VG (Vegan)

N.B. While we do our utmost to accommodate dietary requirements, we do use all allergens in our kitchen and cannot 100% guarantee no cross-contamination.