



DINNER at FORAGE

from Field to Fork



FRIDAY & SATURDAY | 6 - 11 PM

to START

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

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

Oxtail Croquette **£10**
Cavolo Nero, Mash, Red Wine Jus

Honey Glazed Ham and Brie **£10**
Bon Bon
Chilli Jam, Crispy kale

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

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.

800g Tomahawk **£74**
A caveman-worthy, bone-in ribeye ready for a feast for two

500g Chateaubriand **£74**
A tender, luxurious centrepiece cut from the fillet, for two

200g Fillet **£34**
Known for its 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

Sides

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

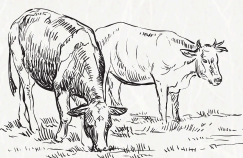
Garlic, Chilli, Sautéed Tender Stem
Broccoli V **£8**

Triple Cooked Chips **£5**

Parmesan Truffle Fries **£7.5**

Fries VG **£4**

Garlic Ciabatta **£5**



MAIN dishes

Luxury Forage 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



Desserts

Sticky Toffee Pudding **£10**
Salted caramel sauce, vanilla ice cream

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

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

Selection of Ice Cream & Sorbet **£8**

Welsh Cheeseboard **£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.

Please inform a member of staff of any dietary requirements.

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