

The
GWAELOD-Y-GARTH
Inn

Dinner Menu

Served Mon – Sat 6pm-9pm

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

Starters

Bowl of mixed olives	£3
Spinach & Cheddar Cheese Pancake	£7
Penclawdd Laverbread mixed with Oats & Bacon	£7
Crispy Fried Brie with Redcurrant Jelly	£7
King Scallops on Mango and Chilli Dressing	£11
Hot Crevettes with Garlic and Lemon Butter	£11
Creamy Garlic Mushrooms with Ciabatta	£7
Provençale Fish Soup with parmesan, rouille and Crouton	£8
Gwaelod y Garth Salad (celeriac, crab & prawns in a pernod mayo & avocado)	£9

Main Course (includes fresh bread, veg and choice of potatoes)

Roasted Rack of Welsh Lamb with Herb Crumb and 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
Roasted Hake with Caper Butter	£18
Chicken Stuffed with Apricots & Brie, wrapped in Bacon with Red Pepper Sauce	£17
Grilled Seabass fillets with Braised Fennel and Olive Oil	£18
Poached Salmon with White Wine, Cream and Dill sauce	£18
Lightly Beer-Battered Cod with petis pois	£13
Plaice fillet in a light batter or just grilled with petis pois	£14
Home boiled ham with parsley sauce	£12
Welsh Black Beef lasagne with Garlic bread	£12
Welsh Black Beef Steak and Ale Pie with Puff Pastry	£13
✓ Mozarella and Sundried tomato Risotto Cakes, Chilli Jam with salad	£11
✓ Mature Cheddar Cheese and Leek Glamorgan Sausages with plum chutney and salad	£11
VEGAN & GLUTEN FREE Vegetable and Mixed Bean Curry	£11
21 Day Aged Welsh Beef (All Chargrilled with Mushrooms, Grilled Tomato & Watercress)	
Fillet of Beef Stroganoff	£25
8oz Fillet Steak	£25
10oz Ribeye Steak	£22
12oz Rump Steak	£22

see chalkboard for specials

Side Dishes

Sauces for steaks
Au Poivre
(Peppercorn & Brandy)

Bordelaise
(Red Wine & Shallot)
£2.50

Rocket, Cherry Tomatoes & Feta
cheese Salad
£6.00

Meals are freshly cooked, so some dishes may take a little longer, any queries staff are happy to help.
Flour and nuts are used extensively in our kitchen

Puddings, see chalkboard - typically include

Raspberry & Hazelnut Roulade
Sherry Trifle
Tarte au Citron
Sticky Toffee Pudding
Bread & Butter Pudding
Lemon Cheesecake
Crème Brulee
Banoffee Pie
Chocolate Fudge Cake
Ice Creams & Sorbets
Selection of Welsh Cheese & Biscuits

All puddings £5, except cheese £7.50

WELSH TOURIST BOARD—

4 STAR INN & B&B

