

Dinorben Arms

~ Tuesday 18th June 2019 ~

While You Wait

Classic Kir Royale - Crème de Cassis topped with Prosecco. A sophisticated classic 7.95

Bellini - Crème de Pêche and peach puree topped with Prosecco 7.95

Starters, Nibbles and Things to Share

Mixed olives 4.25

Broccoli and stilton soup served with bread 5.45

Chicken liver pâté with chutney and granary toast 6.45

Grilled Asparagus and poached egg with pancetta, pine nuts and a hollandaise sauce 7.95

Potted poached salmon with brown crab butter and samphire salad 7.95

Pan fried basil gnocchi with marinated vegetables and gazpacho dressing 6.95

Smoked ham hock and caper croquettes with piccalilli 7.50

Honey mustard chipolatas 4.95

Red pepper hummus with pitta bread 4.25

Beer battered black pudding with HP sauce 4.50

Pea and courgette falafel with minted yoghurt 3.95

Crispy Brie with cranberry relish 5.75

Garlic and chilli prawns 5.95

Warm breads and oil with balsamic vinegar 4.95

Charcuterie Chicken liver pâté, cured meats, falafel, pickles and chutney with granary toast (great for sharing) 18.95

Mains

Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95

Thai green vegetable curry with butternut squash, baby corn, red peppers, coconut rice and tempura courgette 13.95

Chalk stream trout salad with citrus and dill creme fraiche, new potatoes, broad beans and radishes 16.95

Marinated chicken with orange and chilli glaze with tsatsiki salad and carrot and apricot cous cous 14.95

Lamb, roasted parsnip and rosemary pie with mash and buttered greens 14.95

Glazed belly pork with whole grain mustard mash, apple puree and a cider sauce 15.95

Baked hake with parma ham, butterbean and spinach cassoulet 16.95

Home Farm Pork sausages with mash, buttered greens and onion gravy 12.45/9.45

Braised shoulder of lamb with crushed minted potatoes and rosemary gravy 17.95

Perl las, onion & potato pie, cauliflower puree and red currant gravy. 13.95

Honey roast ham (served cold) with eggs and chips 12.45/9.45

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.75

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce 14.25/9.95

Chicken in a basket, pieces of crispy coated chicken, on the bone with fries and barbecue sauce 13.95

10oz Ribeye steak with Dijon and tarragon butter, Portabello mushrooms, tomato and chips 24.95

7oz fillet steak with portobello mushrooms, peppercorn sauce, tomato and chips 26.95

Side Orders

Chunky chips 3.75

Garlic bread with cheese 3.95

Beer battered onion rings 3.25

Fries 3.75

Buttered vegetables 3.75

Bread with butter 2.50

Garlic bread 3.50

Mixed salad with house dressing 3.95

Peppercorn sauce 2.95

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

Light Bites and Sandwiches

- Salmon and smoked haddock fishcake** and poached egg with chive and caper sauce 10.95
Caerphilly cheese and spring onion mayonnaise with beetroot chutney on granary bread 5.95
Cajun chicken wrap with red cabbage slaw, lemon mayo and a few chips 8.75
Pan fried mackerel with rainbow beetroot salad and lemon and dill creme fraiche 10.95
Toasted ciabatta topped with spiced avocado guacamole, chilli, lime and spring onion 6.50
Asparagus, pea, spinach and Caerphilly quiche with crème fraîche new potato salad 9.45
Rump steak sandwich with Dijon and tarragon mayonnaise and skin on fries 10.95
Ham, English mustard and tomato on brown bread 6.25
Fish finger sandwich on crusty white bread with tartare 7.95

Puddings and Ice Creams

- Summer pudding** with clotted cream 6.95
Crème brûlée with shortbread biscuits 5.95
Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.45
Sticky toffee pudding with toffee sauce and vanilla ice cream 6.45
Hot waffle with caramelised banana and banoffee ice cream 6.25
Cherry Bakewell with custard and cherry crumble ice cream 6.45
Eton mess strawberries, chantilly cream and crushed meringue 5.95
Cheshire Farm ice cream - choose three scoops from: vanilla, strawberry, chocolate, cherry crumble, banoffee, rhubarb cheesecake, raspberry ripple or salted caramel 5.70
2 Scoops 3.70 / 1 Scoop 1.90
Cheshire Farm sorbets - choose three scoops from lime, lemon, raspberry, mango and apple 5.70

Cheese and Biscuits

- A selection of Welsh farmhouse cheeses, biscuits, bara brith and chutney:** Enjoy on your own (choose 3 cheeses) £6.95
or all 5 cheeses to share for 9.95
or a 'nose' of cheese (choose 1 cheese) with glass of Taylor's Port 5.95
Pant ys Gawn (goat's cheese)
Perl Las (soft blue cheese)
Celtic Promise (you'll smell this before you see it but this is a beautifully textured cheese with a delicate mild inside)
Gorwydd Caerphilly (traditional cloth bound caerphilly with a light almost lemony flavour)
Perl Wen (Brie style)
Enjoy your cheeseboard whilst sharing a half bottle of Taylors LBV Port for £12

Teas and Coffees

- Cafetiere coffee** 2.85
Tea, including a few varieties 2.60
Cappuccino 2.95
Latte 2.95
Americano 2.85
Flat white coffee 2.95
Espresso (single) 2.50
Espresso (double) 3.25
Hot chocolate 2.95
Irish coffee 5.95

Coffee and a small pudding

Choose a mini version of our puddings served with tea of coffee of your choice 6.95 (excluding liquor coffees)

- Sticky toffee pudding**
Crème Brûlée
Hot Waffle
Warm chocolate brownie

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask for our gluten free menu.

Dinorben Arms

With Allergen Information

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If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

While You Wait

Classic Kir Royale - Crème de Cassis topped with Prosecco. A sophisticated classic £7.95

Bellini - Crème de Pêche and peach puree topped with Prosecco £7.95

Starters, Nibbles and Things to Share

Mixed olives £4.25

Broccoli and stilton soup served with bread £5.45

Contains: Gluten, Milk, Celery

Chicken liver pâté with chutney and granary toast £6.45

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Grilled Asparagus and poached egg with pancetta, pine nuts and a hollandaise sauce £7.95

Contains: Egg, Milk, Sulphur Dioxide

Potted poached salmon with brown crab butter and samphire salad £7.95

Contains: Crustaceans, Egg, Fish, Celery, Sulphur Dioxide

Pan fried basil gnocchi with marinated vegetables and gazpacho dressing £6.95

Contains: Egg, Milk, Sulphur Dioxide

Smoked ham hock and caper croquettes with piccalilli £7.50

Contains: Egg, Soya, Milk, Mustard, Sulphur Dioxide

Honey mustard chipolatas £4.95

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Beer battered black pudding with HP sauce £4.50

Contains: Gluten, Egg, Sulphur Dioxide

Crispy Brie with cranberry relish £5.75

Contains: Egg, Soya, Milk, Sulphur Dioxide

Red pepper hummus with pitta bread £4.25

Contains: Gluten, Milk, Sesame

Pea and courgette falafel with minted yoghurt £3.95

Contains: Egg, Milk, Sulphur Dioxide

Garlic and chilli prawns £5.95

Contains: Crustaceans, Milk, Sulphur Dioxide

Warm breads and oil with balsamic vinegar £4.95

Contains: Gluten, Soya, Sulphur Dioxide

Charcuterie Chicken liver pâté, cured meats, falafel, pickles and chutney with granary toast (great for sharing) £18.95

Contains: Gluten, Egg, Soya, Milk, Sesame, Sulphur Dioxide

Mains

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95

Contains: Nuts, Soya

Thai green vegetable curry with butternut squash, baby corn, red peppers, coconut rice and tempura courgette £13.95

Contains: Gluten, Soya, Celery, Sesame, Sulphur Dioxide

Chalk stream trout salad with citrus and dill creme fraiche, new potatoes, broad beans and radishes £16.95

Contains: Fish, Soya, Milk, Mustard, Sulphur Dioxide

Marinated chicken with orange and chilli glaze with tsatsiki salad and carrot and apricot cous cous £14.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Lamb, roasted parsnip and rosemary pie with mash and buttered greens £14.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Glazed belly pork with whole grain mustard mash, apple puree and a cider sauce £15.95

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Baked hake with parma ham, butterbean and spinach cassoulet £16.95

Contains: Fish, Soya, Milk, Celery, Sulphur Dioxide

Home Farm Pork sausages with mash, buttered greens and onion gravy £12.45

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with crushed minted potatoes and rosemary gravy £17.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Perl las, onion & potato pie, cauliflower puree and red currant gravy. £13.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Honey roast ham (served cold) with eggs and chips £12.45

Contains: Egg, Mustard, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.75

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce £14.25

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Chicken in a basket, pieces of crispy coated chicken, on the bone
with fries and barbecue sauce £13.95

Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

10oz Ribeye steak with Dijon and tarragon butter, Portabello mushrooms, tomato and chips £24.95

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

7oz fillet steak with portobello mushrooms, peppercorn sauce, tomato and chips £26.95

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Side Orders

Chunky chips £3.75

Fries £3.75

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Beer battered onion rings £3.25

Contains: Gluten, Sulphur Dioxide

Bread with butter £2.50

Contains: Gluten, Soya, Milk

Peppercorn sauce £2.95

Contains: Milk, Celery, Sulphur Dioxide

Light Bites and Sandwiches

Salmon and smoked haddock fishcake and poached egg with chive and caper sauce £10.95

Contains: Gluten, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Caerphilly cheese and spring onion mayonnaise with beetroot chutney on granary bread £5.95

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Cajun chicken wrap with red cabbage slaw, lemon mayo and a few chips £8.75

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Pan fried mackerel with rainbow beetroot salad and lemon and dill creme fraiche £10.95

Contains: Egg, Fish, Milk, Sulphur Dioxide

Toasted ciabatta topped with spiced avocado guacamole, chilli, lime and spring onion £6.50

Contains: Gluten, Sulphur Dioxide

Asparagus, pea, spinach and Caerphilly quiche with crème fraîche new potato salad £9.45

Contains: Egg, Milk, Mustard, Sulphur Dioxide

Rump steak sandwich with Dijon and tarragon mayonnaise and skin on fries £10.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Ham, English mustard and tomato on brown bread £6.25

Contains: Gluten, Soya, Milk, Mustard, Sulphur Dioxide

Fish finger sandwich on crusty white bread with tartare £7.95

Contains: Gluten, Egg, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Puddings and Ice Creams

Summer pudding with clotted cream £6.95

Contains: Gluten, Soya, Milk

Crème brûlée with shortbread biscuits £5.95

Contains: Gluten, Egg, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.45

Contains: Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.45

Contains: Egg, Soya, Milk

Hot waffle with caramelised banana and banoffee ice cream £6.25

Contains: Gluten, Egg, Soya, Milk

Cherry Bakewell with custard and cherry crumble ice cream £6.45

Contains: Gluten, Egg, Nuts, Soya, Milk, Sulphur Dioxide

Eton mess strawberries, chantilly cream and crushed meringue £5.95

Contains: Egg, Milk, Sulphur Dioxide

Cheshire Farm ice cream - choose three scoops from: vanilla, strawberry, chocolate, cherry crumble, banoffee, rhubarb cheesecake, raspberry ripple or salted caramel £5.70

Contains: Gluten, Soya, Milk, Sulphur Dioxide

2 Scoops 3.70 / 1 Scoop 1.90

Cheshire Farm sorbets - choose three scoops from lime, lemon, raspberry, mango and apple £5.70

Contains: Gluten, Milk

Cheese and Biscuits

A selection of Welsh farmhouse cheeses, biscuits, bara brith and chutney: Enjoy on your own (choose 3 cheeses) £6.95 or all 5 cheeses to share for £9.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

or a 'nose' of cheese (choose 1 cheese) with glass of Taylor's Port £5.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Pant ys Gawn (goat's cheese)

Perl Las (soft blue cheese)

Celtic Promise (you'll smell this before you see it but this is a beautifully textured cheese with a delicate mild inside)

Gorwydd Caerphilly (traditional cloth bound caerphilly with a light almost lemony flavour)

Perl Wen (Brie style)

Enjoy your cheeseboard whilst sharing a half bottle of Taylors LBV Port for £12

Teas and Coffees

Cafetiere coffee £2.85

Contains: Gluten, Egg, Milk

Tea, including a few varieties £2.60

Contains: Gluten, Egg, Milk

Cappuccino £2.95

Contains: Gluten, Egg, Milk

Latte £2.95

Contains: Gluten, Egg, Milk

Americano £2.85

Contains: Gluten, Egg, Milk

Flat white coffee £2.95

Contains: Gluten, Egg, Milk

Espresso (single) £2.50

Contains: Gluten, Egg, Milk

Espresso (double) £3.25

Contains: Gluten, Egg, Milk

Hot chocolate £2.95

Contains: Gluten, Egg, Soya, Milk

Irish coffee £5.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Coffee and a small pudding

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

Hot Waffle £6.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Choice of three cheeses with biscuits, celery, grapes and bara brith £6.75

Contains: Gluten, Egg, Nuts, Milk, Celery, Sesame, Sulphur Dioxide