

Dinorben Arms

~ Sunday 17th February 2019 ~

While You Wait

Winter Fizz - Ginger and lemongrass cordial topped with prosecco 5.50

Classic Kir Royale - Creme de Cassis topped with Prosecco. A sophisticated classic 5.95

Starters, Nibbles and Things to share

Herb marinated olives 3.95

French Onion soup with bread, butter and a cheese croute 5.45

Thai style crab fritters with Asian noodle salad, chilli and a sesame dressing 7.25

Tempura sesame tofu with chilli dressing, pak choi, pickled ginger and watermelon salad 5.95

Smoked salmon with spiced avocado purée, shaved fennel and radish 7.95

Chicken liver pâté with cranberry and orange chutney and granary toast 6.45

Bourbon-glazed belly pork with celeriac and apple slaw 6.95

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

Honey mustard chipolatas 4.25

Crispy baby squid with sweet chilli sauce 4.25

Pea and mint falafel with cucumber raita 2.95

Halloumi chips with tomato salsa 5.75

Beetroot hummus with ciabatta bread 3.75

Sunday Roasts and Mains

Rare roasted topside of beef with Yorkshire pudding, roast potatoes, vegetables and gravy 13.95/9.45

Roast loin of pork with sage and onion stuffing and apple sauce 13.45/9.25

Mixed roast beef and roast pork with all the trimmings, roast potatoes, vegetables and gravy 15.45

Braised shoulder of lamb with roast potatoes, seasonal vegetables and gravy 17.25

Parsnip and cranberry nut roast served with roast potatoes, vegetables and a red wine gravy 12.95

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

Fish pie with salmon, smoked haddock, egg and prawns with French style peas 14.95

Moroccan style chickpea and apricot wellington served with charred vegetables and red pepper sauce 12.95

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.45

Game suet pudding (venison, pheasant and rabbit) with mash and buttered greens 14.95

Honey roast ham (served cold) with eggs and chips 11.45/9.45

Home Farm Pork sausages with mash, buttered greens and onion gravy 11.95/9.45

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.45/9.95

10oz Ribeye with Dijon and tarragon butter, Portabello mushrooms, tomato and chips 22.95

Light Bites and Sandwiches

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

Smoked haddock and salmon fishcake with poached egg and a white wine and chive sauce 9.95

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

Roast butternut squash risotto with toasted hazelnuts and crispy sage. 7.25

Smoked haddock, leek and Welsh rarebit quiche with a chive new potato salad 9.25

Crispy lamb salad with fennel roasted nuts, pea falafel and pomegranate and mint yoghurt 11.95

Open prawn and Marie Rose mayonnaise on granary bloomer 7.25

Side Orders

Chunky chips 3.50

Fries 3.50

Garlic bread 3.50

Garlic bread with cheese 3.95

Buttered vegetables 3.75

Mixed salad with house dressing 3.95

Peppercorn sauce 2.95

Bread with butter 2.50

Beer battered onion rings 3.25

Puddings and Ice Creams

Baileys and dark chocolate cheesecake with salted caramel ice cream and toffee sauce 6.95

Crème brûlée with shortbread biscuits 5.95

Treacle tart with salted caramel ice cream 6.45

Bread and Bara Brith butter pudding with apricot sauce and clotted cream 6.45

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.45

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25

Hot waffle with caramelised banana and banoffee ice cream 5.75

Cheshire Farm ice cream - choose from: vanilla, strawberries and cream, chocolate, cherry crumble or raspberry ripple

Cheshire Farm sorbet - choose from: green apple, lime, mango and raspberry with biscuit.

3 Scoops 5.25 / 1 Scoop 1.75

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)

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

Perl Wen (Brie style)

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

Teas and Coffees

Cafetiere coffee 2.80

Tea, including a few varieties 2.40

Cappuccino 2.85

Latte 2.85

Americano 2.85

Flat white coffee 2.85

Espresso (single) 2.25

Espresso (double) 2.45

Hot chocolate 2.85

Irish coffee 4.95

Coffee and a Small Pudding

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

Sticky toffee pudding 6.95

Crème Brûlée 6.95

Hot Waffle 6.95

Warm chocolate brownie 6.95

Dinorben Arms

With Allergen Information

~ Sunday 17th February 2019 ~

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

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Winter Fizz - Ginger and lemongrass cordial topped with prosecco £5.50

Classic Kir Royale - Creme de Cassis topped with Prosecco. A sophisticated classic £5.95

Starters, Nibbles and Things to share

.....
Herb marinated olives £3.95

French Onion soup with bread, butter and a cheese croute £5.45

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

Thai style crab fritters with Asian noodle salad, chilli and a sesame dressing £7.25

Contains: Gluten, Crustaceans, Egg, Fish, Milk, Sesame, Sulphur Dioxide

Tempura sesame tofu with chilli dressing, pak choi, pickled ginger and watermelon salad £5.95

Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Smoked salmon with spiced avocado purée, shaved fennel and radish £7.95

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

Chicken liver pâté with cranberry and orange chutney and granary toast £6.45

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

Bourbon-glazed belly pork with celeriac and apple slaw £6.95

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

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

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

Honey mustard chipolatas £4.25

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Pea and mint falafel with cucumber raita £2.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Beetroot hummus with ciabatta bread £3.75

Contains: Gluten, Soya, Milk, Sesame

Crispy baby squid with sweet chilli sauce £4.25

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Halloumi chips with tomato salsa £5.75

Contains: Milk, Sulphur Dioxide

Sunday Roasts and Mains

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Rare roasted topside of beef with Yorkshire pudding, roast potatoes, vegetables and gravy £13.95

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

Roast loin of pork with sage and onion stuffing and apple sauce £13.45

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

Mixed roast beef and roast pork with all the trimmings, roast potatoes, vegetables and gravy £15.45
Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with roast potatoes, seasonal vegetables and gravy £17.25
Contains: Gluten, Milk, Celery, Sulphur Dioxide

Parsnip and cranberry nut roast served with roast potatoes, vegetables and a red wine gravy £12.95
Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95
Contains: Nuts, Soya

Fish pie with salmon, smoked haddock, egg and prawns with French style peas £14.95
Contains: Gluten, Crustaceans, Egg, Fish, Milk, Celery, Sulphur Dioxide

Moroccan style chickpea and apricot wellington served with charred vegetables and red pepper sauce £12.95
Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.45
Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Game suet pudding (venison, pheasant and rabbit) with mash and buttered greens £14.95
Contains: Milk, Celery, Sulphur Dioxide

Honey roast ham (served cold) with eggs and chips £11.45
Contains: Egg, Mustard, Sulphur Dioxide

Home Farm Pork sausages with mash, buttered greens and onion gravy £11.95
Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.45
Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide

10oz Ribeye with Dijon and tarragon butter, Portabello mushrooms, tomato and chips £22.95
Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Light Bites and Sandwiches

Rump steak sandwich with Dijon and tarragon mayonnaise and skin on fries £10.95
Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Smoked haddock and salmon fishcake with poached egg and a white wine and chive sauce £9.95
Contains: Gluten, Egg, Fish, 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

Roast butternut squash risotto with toasted hazelnuts and crispy sage. £7.25
Contains: Nuts, Celery

Smoked haddock, leek and Welsh rarebit quiche with a chive new potato salad £9.25
Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Crispy lamb salad with fennel roasted nuts, pea falafel and pomegranate and mint yoghurt £11.95
Contains: Gluten, Egg, Nuts, Milk, Celery, Sesame, Sulphur Dioxide

Open prawn and Marie Rose mayonnaise on granary bloomer £7.25
Contains: Gluten, Crustaceans, Egg, Soya, Celery, Mustard, Sulphur Dioxide

Side Orders

Chunky chips £3.50

Fries £3.50

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

Peppercorn sauce £2.95
Contains: Milk, Celery, Sulphur Dioxide

Bread with butter £2.50
Contains: Gluten, Soya, Milk

Beer battered onion rings £3.25
Contains: Gluten, Sulphur Dioxide

Puddings and Ice Creams

Baileys and dark chocolate cheesecake with salted caramel ice cream and toffee sauce £6.95
Contains: Gluten, Soya, Milk, Sulphur Dioxide

Crème brûlée with shortbread biscuits £5.95
Contains: Gluten, Egg, Milk

Treacle tart with salted caramel ice cream £6.45
Contains: Gluten, Egg, Nuts, Milk, Sulphur Dioxide

Bread and Bara Brith butter pudding with apricot sauce and clotted cream £6.45
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

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 £6.25
Contains: Egg, Soya, Milk

Hot waffle with caramelised banana and banoffee ice cream £5.75
Contains: Gluten, Egg, Soya, Milk

Cheshire Farm ice cream - choose from: vanilla, strawberries and cream, chocolate, cherry crumble
or raspberry ripple

Cheshire Farm sorbet - choose from: green apple, lime, mango and raspberry with biscuit.
3 Scoops 5.25 / 1 Scoop 1.75

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, Milk, Celery, Sesame, 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 a half bottle of Taylors LBV Port whilst sharing your cheeseboard for £12

Teas and Coffees

Cafetiere coffee £2.80

Contains: Gluten, Egg, Milk

Tea, including a few varieties £2.40

Contains: Gluten, Egg, Milk

Cappuccino £2.85

Contains: Gluten, Egg, Milk

Latte £2.85

Contains: Gluten, Egg, Milk

Americano £2.85

Contains: Gluten, Egg, Milk

Flat white coffee £2.85

Contains: Gluten, Egg, Milk

Espresso (single) £2.25

Contains: Gluten, Egg, Milk

Espresso (double) £2.45

Contains: Gluten, Egg, Milk

Hot chocolate £2.85

Contains: Gluten, Egg, Soya, Milk

Irish coffee £4.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Coffee and a Small Pudding

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

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