

Pen-Y-Bryn

~ Friday 18th January 2019 ~

While You Wait

Kir Royale Creme de Cassis topped with Prosecco 5.95

Peroni Ambra Peroni Nastro Azzuro with sharpness of chinotto served on ice 5.00

Starters, Nibbles and Things To Share

Leek and potato soup served with bread 5.45

Air dried beef with pickled radishes, crumbled goats cheese and English mustard mayonnaise 6.95

Sticky Lime and Ginger ribs with prawn crackers and sesame 6.95

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes 7.95

Prawn cocktail with brown bread and butter 7.95

Red onion and carrot bhaji with spiced mango chutney and coconut yoghurt 5.95

Chicken liver pâté with carrot and apricot chutney and granary toast 6.95

Olives marinated in herbs and oil 3.95

Glamorgan Fritters with apricot and carrot chutney 3.95

Crispy salt and pepper baby squid 5.25

Pork chipolatas with honey and mustard 4.50

Beetroot hummus with toasted sourdough 3.95

Polenta fritters 3.95

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

Mains

8oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips 20.95

Seared duck breast and duck croquette with orange pureé 17.95

Braised shoulder of lamb with dauphinoise potatoes, seasonal veg and gravy 16.95

Char grilled Chicken Caesar salad with little gem lettuce, parmesan, crispy bacon, anchovies and croutons. 14.50

Chinese style beef salad with cashew nuts and sweet chilli dressing 13.45

Smoked haddock and salmon fishcakes with tomato and spring onion salad 12.95

Snowdonia ale and Steak pie with mash potato, green vegetables and red wine gravy 14.50

Moroccan spiced vegetable and chickpea pie with baby peppers, aubergine and toasted almonds 12.95

Butternut squash, borlotti bean and aubergine lasagne with a green salad and garlic bread 12.45

Spicy Sicilian fish stew cod, smoked haddock mussels, and prawns with aioli and crusty bread and butter 16.95

Honey roasted ham (served cold) with eggs and chips 11.75/9.45

Pork and leek sausages with mash, buttered greens and onion gravy 11.75/9.45

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

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.75/8.95

Ploughman's lunch : Stilton, Brie and Gorwydu Carphilly with roast ham, bread, apple, celery, grapes, pickled onion and apricot chutney 11.95

Side Orders

Chunky chips 3.50

Garlic bread 3.50

Peppercorn sauce 1.95

Beer battered onion rings 3.50

Garlic bread with cheese 3.95

Bread with butter 2.25

Buttered vegetables 3.75

Green salad & lemon dressing 3.95

Ciabatta and Focaccia 4.95

Light bites and Sandwiches

- Rump steak sandwich** with tomato relish and Dijon & tarragon mayonnaise and skinny fries 10.95
- Butternut squash, fennel and orange quinoa salad** with tahini dressing 8.95
- Ploughman's Quiche** with a balsamic onion and celery salad and chutney 9.45
- Pork and chorizo meatballs** in slow cooked tomato and basil sauce with tagliatelle pasta 10.95
- Moroccan spiced lamb** with pomegranate and apricot cous cous, yoghurt dressing, pea falafels 10.95
- Open prawn sandwich** with Marie Rose mayonnaise on brown bloomer bread 7.95
- Bacon, Brie and cranberry** on ciabatta with a side salad 7.45
- Cajun chicken wrap** with salad, lime creme fraiche and a few chips 8.75
- Grilled sourdough** topped with crushed hass avocado, chilli flakes, spring onion & rapeseed oil 6.25
- Mature cheddar** cheese and pickle on brown bread 5.75

Puddings and Ice Cream

- Dark chocolate**, Cointreau and orange trifle 6.25
- Pear and mincemeat Bakewell tart** with Mulled wine sorbet 6.25
- Warm Chocolate Brownie** with chocolate sauce and vanilla ice cream 6.25
- Hot waffle** with butterscotch sauce and rum & raisin ice cream 5.75
- Sticky toffee pudding** with toffee sauce and vanilla ice cream 6.25
- Bara brith bread and butter pudding** with apricot sauce and cream 5.95
- Crème brûlée** with shortbread biscuit 5.95
- Cheshire Farm sorbet**; choose from; lemon, lime, raspberry, blackcurrant, mulled wine and apple 5.25
- 3 scoops 5.25/ 2 scoops 3.50 / 1 scoop 1.75
- Cheshire Farm ice cream**; choose from; vanilla, chocolate, strawberry, raspberry ripple, coconut and rum & raisin. 5.25

Cheese and Biscuits

- A selection of British farmhouse cheeses**; Stilton, Pant Ys Gawn, Celtic Promise, Smoked Oakwood, Brie and Gorwydu
Caerphilly with biscuits, quince jelly and chutney
- Choose 6 cheese to share 11.95, or enjoy 3 on your own 6.95,**
or a 'nose' of cheese with 50ml glass of port 5.95

Teas and Coffees

- Cafetière Coffee** 2.85
- Latte** 2.85
- Cappuccino** 2.85
- Espresso (single)** 2.25
- Espresso (double)** 2.85
- Hot chocolate** 2.85
- Cafetière Coffee** 2.85
- Pot of Tea (including herbal)** 2.50

Coffee and Small Puddings

- Choose a mini version of our puddings with a tea or
coffee of your choice 5.95
- Warm chocolate brownie**
- Hot waffle with toffee sauce**
- Sticky Toffee pudding**
- Crème brûlée**

Pen-Y-Bryn

With Allergen Information

~ Friday 18th January 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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Kir Royale Creme de Cassis topped with Prosecco £5.95

Peroni Ambra Peroni Nastro Azzuro with sharpness of chinotto served on ice £5.00

Starters, Nibbles and Things To Share

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Leek and potato soup served with bread £5.45

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Air dried beef with pickled radishes, crumbled goats cheese and English mustard mayonnaise £6.95

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

Sticky Lime and Ginger ribs with prawn crackers and sesame £6.95

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

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes £7.95

Contains: Gluten, Soya, Sesame

Prawn cocktail with brown bread and butter £7.95

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

Red onion and carrot bhaji with spiced mango chutney and coconut yoghurt £5.95

Contains: Soya, Mustard

Chicken liver pâté with carrot and apricot chutney and granary toast £6.95

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

Olives marinated in herbs and oil £3.95

Contains: Sulphur Dioxide

Crispy salt and pepper baby squid £5.25

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Beetroot hummus with toasted sourdough £3.95

Contains: Gluten, Soya, Sesame

Glamorgan Fritters with apricot and carrot chutney £3.95

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

Pork chipolatas with honey and mustard £4.50

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Polenta fritters £3.95

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

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

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

Mains

8oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips £20.95

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Seared duck breast and duck croquette with orange puree £17.95

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

Braised shoulder of lamb with dauphinoise potatoes, seasonal veg and gravy £16.95

Contains: Milk, Celery, Sulphur Dioxide

Char grilled Chicken Caesar salad with little gem lettuce, parmesan, crispy bacon, anchovies and croutons. £14.50

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

Chinese style beef salad with cashew nuts and sweet chilli dressing £13.45

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

Smoked haddock and salmon fishcakes with tomato and spring onion salad £12.95

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

Snowdonia ale and Steak pie with mash potato, green vegetables and red wine gravy £14.50

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

Moroccan spiced vegetable and chickpea pie with baby peppers, aubergine and toasted almonds £12.95

Contains: Nuts, Celery, Sulphur Dioxide

Butternut squash, borlotti bean and aubergine lasagne with a green salad and garlic bread £12.45

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

Spicy Sicilian fish stew cod, smoked haddock mussels, and prawns with aioli and crusty bread and butter £16.95

Contains: Gluten, Crustaceans, Molluscs, Egg, Fish, Soya, Mustard, Sulphur Dioxide

Honey roasted ham (served cold) with eggs and chips £11.75

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Pork and leek sausages with mash, buttered greens and onion gravy £11.75

Contains: Gluten, Soya, 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

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.75

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

Ploughman's lunch : Stilton, Brie and Gorwydu Carphilly with roast ham, bread, apple, celery, grapes, pickled onion and apricot chutney £11.95

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

Side Orders

Chunky chips £3.50

Contains: Gluten

Beer battered onion rings £3.50

Contains: Gluten, Sulphur Dioxide

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Green salad & lemon dressing £3.95

Contains: Celery, Sulphur Dioxide

Peppercorn sauce £1.95

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

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Ciabatta and focaccia Ciabatta and Focaccia £4.95

Contains: Gluten, Milk, Sulphur Dioxide

Light bites and Sandwiches

Rump steak sandwich with tomato relish and Dijon & tarragon mayonnaise and skinny fries £10.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Butternut squash, fennel and orange quinoa salad with tahini dressing £8.95

Contains: Celery, Sesame

Ploughman's Quiche with a balsamic onion and celery salad and chutney £9.45

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

Pork and chorizo meatballs in slow cooked tomato and basil sauce with tagliatelle pasta £10.95

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

Moroccan spiced lamb with pomegranate and apricot cous cous, yoghurt dressing, pea falafels £10.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Open prawn sandwich with Marie Rose mayonnaise on brown bloomer bread £7.95

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

Bacon, Brie and cranberry on ciabatta with a side salad £7.45

Contains: Gluten, Milk, Sulphur Dioxide

Cajun chicken wrap with salad, lime creme fraiche and a few chips £8.75

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

Grilled sourdough topped with crushed hass avocado, chilli flakes, spring onion & rapeseed oil £6.25

Contains: Gluten, Soya, Milk

Mature cheddar cheese and pickle on brown bread £5.75

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Puddings and Ice Cream

Dark chocolate, Cointreau and orange trifle £6.25

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

Pear and mincemeat Bakewell tart with Mulled wine sorbet £6.25

Contains: Egg, Nuts, Milk, Sulphur Dioxide

Warm Chocolate Brownie with chocolate sauce and vanilla ice cream £6.25

Contains: Gluten, Egg, Soya, Milk

Hot waffle with butterscotch sauce and rum & raisin ice cream £5.75

Contains: Gluten, Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25

Contains: Gluten, Egg, Milk

Bara brith bread and butter pudding with apricot sauce and cream £5.95

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

Crème brûlée with shortbread biscuit £5.95

Contains: Gluten, Egg, Milk

Cheshire Farm sorbet; choose from; lemon, lime, raspberry, blackcurrant, mulled wine and apple £5.25

Contains: Gluten

3 scoops 5.25/ 2 scoops 3.50 / 1 scoop 1.75

Cheshire Farm ice cream; choose from; vanilla, chocolate, strawberry, raspberry ripple, coconut and rum & raisin. £5.25

Contains: Gluten, Egg, Soya, Milk

Cheese and Biscuits

A selection of British farmhouse cheeses; Stilton, Pant Ys Gawn, Celtic Promise, Smoked Oakwood, Brie and Gorwydu
Caerphilly with biscuits, quince jelly and chutney

Choose 6 cheese to share 11.95, or enjoy 3 on your own 6.95,

or a 'nose' of cheese with 50ml glass of port 5.95

Teas and Coffees

Cafetière Coffee £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Latte £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Cappuccino £2.85

Contains: Gluten, Nuts, Soya, Milk

Espresso (single) £2.25

Contains: Gluten, Egg, Nuts, Soya, Milk

Espresso (double) £2.85

Contains: Gluten, Nuts, Soya, Milk

Hot chocolate £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Cafetière Coffee £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Pot of Tea (including herbal) £2.50

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

Coffee and Small Puddings

Choose a mini version of our puddings with a tea or coffee of your choice £5.95

Warm chocolate brownie

Hot waffle with toffee sauce

Sticky Toffee pudding

Creme brulee

A selection of British farmhouse cheeses; Stilton, Pant Ys Gawn, Celtic Promise, Smoked Oakwood Snowdonia, Perl
Wen Brie and Gorwydu Carphilly with biscuits, fruitcake, quince jelly and chutney (ideal for sharing if you're so inclined)

£11.95

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

A choice of local farmhouse cheeses, biscuits and chutney: Enjoy on your own (choose 1 cheese)with glass of Port
£5.95

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

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses)
£6.95

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

Cheshire Farm ice cream; choose from; vanilla, chocolate, strawberry, raspberry ripple, coconut and rum & raisin. £5.25

Contains: Gluten, Egg, Soya, Milk

Cheshire Farm sorbet; choose from; lemon, lime, raspberry, blackcurrant, mulled wine and apple £5.25

Contains: Gluten

Single scoop £1.75

Contains: Gluten, Nuts, Soya, Milk

Warm chocolate brownie £5.95

Contains: Gluten, Egg, Soya, Milk

Hot waffle with toffee sauce £5.95

Contains: Gluten, Egg, Soya, Milk

Sticky Toffee pudding £5.95

Contains: Gluten, Egg, Soya, Milk

Creme brulee £5.95

Contains: Gluten, Egg, Soya, Milk

Pulled pork Pulled pork £15.00

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