	ТНЕ	
CONSERVATORY FALCONDALE		
BREAKFAST	EST. 1859	LUNCH
Served until 10h00		Served 12h00 - 14h00 (Monday to Saturday)
Full Buffet & Hot Breakfast	17.95	Soup of the Day (v)
A selection of items from the Buffet	17.70	Chef's Homemade Seasonal Soup with
& your choice of hot dish with		bread & Welsh butter.
unlimited tea $\&$ coffee		Change bread to Welsh rarebit (12.50)
Full Welsh Breakfast	12.50	Welsh Rarebit
Traditional Full Welsh Breakfast with unlimited tea & coffee		Our take on a Welsh classic topped with smoked bacon served with side salad
		SHICKED DACON SELVED WITH SIDE SAIAD
Eggs Benedict	10.95	Falcondale Sandwiches
Traditional Eggs Benedict with unlimited tea & coffee	10.95	Your choice of either white or wholewheat
MORNING COF	FFF	bread, served with crisps & a house salad Tuna and Onion
Served 10h00 - 12h00		Ham and Mustard
Mid Morning Break	5.00	Egg Mayonnaise and Cress (V)
Your choice of a hot beverage		Smoked Salmon and Cucumber (V) Cheese and Pickle
served with two home-baked shortbread biscuits		
Perverance		Shepherds Pie Tenderstem broccoli
Beverages Pot of Coffee	4,75	
Pot of Tea	3.50	Falcondale Burger Topped with Welsh rarebit, smoked bacon $\&$
Latte	3.75	red onion marmalade served with a side salad
Cappuccino Hot Chocolate	4.00	& chunky chips
Espresso	3.00	Spicy Bean Burger (V)
AFTERNOON T	EA	Red onion marmalade, side salad and chunky
Served between 14h00 and 16h30		chips
Welsh Cream Tea	7.50	Homemade Lasagne
A homemade scone, clotted cream	7.50	Garlic bread
and jam and a pot of tea or coffee.		Seasonal Risotto
	26.00	Crushed nuts and rocket leaves
Signature Afternoon Tea 24 hours advance booking required -	28.00	Ploughmans Lunch
Our traditional country house		Hafod cheese, honey roast ham
afternoon tea with all the trimmings!		Smoked Salmon
STARTER		Buttered new potatoes, spinach and poached egg
Breaded Fish Goujons	9.00	دیں Welsh Sirloin Steak
Tartare sauce and salad		Served with mushrooms, tomatoes & a
Breaded Chicken Goujons	8.00	sauce of your choice along with chunky
Garlic aioli and salad		chips.
Fish Cake Tartare sauce and pickled cabbage	10.00	
Mushroom Arancini	9.00	
Garlic aioli and crispy onions		
	SIDES	
Portion of Chunky Chips	4.50	Portion of Fries Seasonal Vegetables
Portion of Onion Rings Garlic Bread	4.00 4.00	Home baked bread board

8.00

9.00

9.00

16.50

17.95

15.00

16.50

16.00

12.00

13.50

30.00

4.00 4.00 5.00

4.50

A discretionary 10% service charge is automatically added to your bill. Please ask if you would like this removed.

5.00

House Salad

Cheesy Garlic Bread



# DESSERTS

# **Raspberry & White Chocolate Brownie**

Llaeth Llanfair Raspberry Ripple Gelato

£10

#### **Tonka Bean Panna Cotta**

Malteser Ice-cream

£9

## **Biscoff Cheesecake**

Chantilly Cream | Fresh Strawberries | Biscoff

£10

#### Dark Chocolate & Sea Salt Cremeux

Hazelnut Honeycomb | Berry Coulis

£9

### Welsh Ice Cream & Sorbet \*

2 Scoops From Selection Below | Homemade Biscuit £7.50

Llaeth Llanfair Gelato - Vanilla, Mint Choc Chip, Strawberry, Raspberry Ripple, Chocolate, Malteser Sorbet - Lemon, Raspberry, Mandarin, Blackcurrant

#### Cheese

1 Cheese f 5 2 Cheese £8 3 Cheese £11 4 Cheese £14

#### Hafod

Unpasteurised Hard Cheddar

### Perl Wen

'White Pearl' - Cross Between a Traditional Brie & A Rind Washed Semi Soft Cheese with a Nutty Caerphilly

#### Perl Las

Blue Pearl' - Blue Cheese With Rich & Mellow Flavours

#### **Red Devil**

Snowdonia Red Leicester with Chillies & Crushed Pepper

#### Pantysgawn

Creamy Goats Cheese

## **Golden Cenarth**

Flavour

## **Caws** Teifi

Oak Smoked Gouda Style Cheese

## **Green Thunder**

Roasted Garlic & Herb Cheddar

Please inform us of any food allergies, we use vegetable oil produced from genetically modified soya A 10% discretionary gratuity will be automatically added to your bill