



**CROESO I GLAS.** Named for a faithful friend from far away who will forever roam the green hills of Wales, featuring international cuisine, often with a twist of Welsh inspiration, and brought to you by local Head Chef, Deven Bearman and his team.

## DINNER

### STARTERS

<b>WELSH SOUFFLE</b>	<b>10.95</b>
<i>Twice baked, Hafod Cheese, Crispy Leeks, Mustard &amp; Leek sauce</i>	
<b>CRISP ASPARAGUS</b>	<b>10.45</b>
<i>Crispy poached eggs, hollandaise sauce, hafod cheese crisp</i>	
<b>SMOKED SALMON</b>	<b>9.95</b>
<i>Smoked salmon salad, mixed greens, capers, red onions, lemon vinaigrette</i>	
<b>MOULES MARINIERE</b>	<b>9.95</b>
<i>Home baked bread, garlic, Pant Du White Wine and Cream Sauce</i>	
<b>CHICKEN LIVER PARFAIT</b>	<b>8.95</b>
<i>Red onion marmalade, toasted brioche</i>	
<b>HOME-MADE SOUP</b>	<b>7.95</b>
<i>Soup of the Day, home-made bread</i>	
<b>BREAD BOARD</b>	<b>7.95</b>
<i>Selection of Breads, virgin Mediterranean olive oil, aged balsamic, olives, sundried tomatoes &amp; pickles</i>	

### SIDES

*Add a side dish to make the perfect dinner!*

Parmesan Skinny Fries	4.95
Chunky Chips	4.45
Welsh Cheesy Garlic Bread	4.95
Onion Rings	3.95
Fresh House Salad	4.45
Seasonal Vegetable Selection.	4.45

### MAINS

<b>WELSH BEEF BRISKET</b>	<b>26.95</b>
<i>Sauteed potato, finebeans, cauliflower puree, peppercorn sauce</i>	
<b>FALCONDALE CHICKEN</b>	<b>23.95</b>
<i>Chicken breast, sweet potato fondant, grilled asparagus, leek &amp; Snowdonia Green Thunder cheese sauce.</i>	
<b>HILL LAMB</b>	<b>27.95</b>
<i>Welsh hill lamb shank, mashed potato, chantenay carrots, tenderstem brocolli, rosemary jus</i>	
<b>MOULES MARINIERE</b>	<b>18.95</b>
<i>Home baked bread, garlic, Pant Du White Wine and Cream Sauce</i>	
<b>WELSH BEEF SIRLOIN</b>	<b>31.95</b>
<i>Welsh Beef Sirloin Steak, Skinny fries, Cherry Tomato, Mushroom Fricasse, your choice of sauces - Mushroom, Garlic, Perl Las, Pepper</i>	
<b>MAHARASTRA SEABASS</b>	<b>25.95</b>
<i>Bombay potatoes, beetroot &amp; tomato relish, pistaschio curry sauce</i>	
<b>LENTIL KIEV (V)</b>	<b>21.95</b>
<i>Lentil Kiev, braised red cabbage, mushroom sauce</i>	
<b>FALCONDALE BURGER</b>	<b>17.95</b>
<i>Signature Burger. Home-made with Welsh Beef mince, topped with Welsh Rarebit, smoked bacon, side salad &amp; skinny fries.</i>	

A 10% Discretionary Gratuity, which is shared 100% between our entire team, will be automatically added to your bill. If we have not lived up to your expectations, please request that this is removed. Please inform us of any food allergies. We use vegetable oil produced from genetically modified soya.



"Without dessert, life is like a garden without flowers." – Unknown.

## DESSERTS

### STICKY TOFFEE PUDDING

Penderyn Whisky Sauce, Vanilla Ice Cream

8.95

### GLAZED LEMON TART

Creme fraiche, Candied Citrus Peel

9.95

### CREME BRULEE

White Chocolate & Orange Creme Brulee, Short Bread Biscuit, Fresh Berries

8.45

### FALCONDALE ETON MESS

Brownie, Chantilly Cream, Poppy Seed Meringue, Summer Berries

9.45

### ICE CREAM & SORBET

Two scoops from the selection below, with a homemade biscuit

**Mario's Welsh Ice Cream** | Vanilla, Caramel Clotted Fudge, Chocoholic, Coffee Ripple, Rum and Raisin.

Mint Choc Chip, Strawberries & Cream

**Mario's Sorbet** | Lemon, Raspberry, Mandarin, Blackcurrant

7.95

### WELSH CHEESEBOARD SELECTION

Select from the Welsh Cheese below served with biscuits, fruits & chutney

\*

**Hafod** - Un-pasteurised Hard Cheddar | **Perl Wen** - White Pearl, cross between a traditional Brie & Caerphilly | **Perl Las** - Blue Pearl, blue cheese with rich and mellow flavours | **Red Devil** - Snowdonia Red Leicester with chillies and crushed pepper | **Pantysgawn** - creamy goats cheese | **Golden Cenarth** - a rind washed smi-soft cheese with a nutty flavour | **Caws Teifi** - oak smoked Gouda-style cheese |

**Green Thunder** - roasted garlic & herb Cheddar.

2 Cheese **10.95**

4 Cheese **17.95**

A 10% Discretionary Gratuity, which is shared 100% between our entire team, will be automatically added to your bill. If we have not lived up to your expectations, please request that this is removed. Please inform us of any food allergies. We use vegetable oil produced from genetically modified soya.