



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.

DAYTIME DINING

Breakfast: 08h00 - 10h00

Lunch: 12h00 - 14h00

Afternoon Tea: 14h30 - 16h30

BREAKFAST

Why not join us for breakfast?

BUFFET BREAKFAST 17.95

A selection of items from the buffet, your choice of hot dish with unlimited tea & coffee.

FULL WELSH BREAKFAST 12.95

Traditional full Welsh breakfast with unlimited tea & coffee.

EGGS BENEDICT 10.95

Traditional Poached Eggs Benedict with unlimited tea & coffee.

MORNING COFFEE

Pop up for a coffee & a cookie

MID-MORNING BREAK 4.95

Your choice of hot beverage served with our famous home-baked chocolate chip cookie.

AFTERNOON TEA

WELSH CREAM TEA 7.95

Your choice of hot beverage served with our homebaked scone with Welsh Strawberry jam and clotted cream.

LADY FALCONDALÉ'S AFTERNOON TEA 26.95

24 hours advance booking required.

Our traditional Country House afternoon tea with homebaked delights and unlimited tea & coffee.

LIGHT MEALS

ANTIPASTI PLATTER 11.95

Perfect for summer. Charcuterie of meats, foccacia bread, pork pie, onion marmalade, Perl Wen cheese and olives.

SANDWICHES 8.95

Your choice of white or wholewheat bread, served with crunchy crisps & a side salad.

Tuna & Onion

Ham & Mustard

Egg Mayonnaise & Cress (v)

Smoked Salmon & Cucumber

Cheese & Pickle (v)

WELSH RAREBIT 8.95

Our take on the Welsh Classic with aged Welsh Cheddar topped with smoked bacon & served with a side salad.

BREAD BOARD 7.95

Selection of breads, virgin Mediterranean olive oil, aged balsamic, olives & sundried tomatoes

SIDE DISHES

Add a side dish to make the perfect lunch!

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

Please inform us of any food allergies. We use vegetable oil produced from genetically modified soya.

DAYTIME DINING

STARTERS

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

MAINS

WELSH BEEF SIRLOIN	31.95
<i>Welsh Beef Sirloin Steak, Skinny fries, Cherry Tomato, Mushroom Fricasse, your choice of sauces - Mushroom, Garlic, Perl Las, Pepper</i>	
HILL LAMB	27.95
<i>Welsh hill lamb shank, mashed potato, chantenay carrots, tenderstem brocolli, rosemary jus</i>	
WELSH BEEF BRISKET	26.95
<i>Sauteed potato, finebeans, cauliflower puree, peppercorn sauce</i>	
MAHARASTRA SEABASS	25.95
<i>Bombay potatoes, beetroot & tomato relish, pistaschio curry sauce</i>	

GRAZING PLATTER FOR 2	24.95
<i>Grazing Platter for 2. Charcuterie meats, foccacia bread, onion marmalade, Perl Wen cheese, olives, sundried tomato, pork pie</i>	
FALCONDALE CHICKEN	23.95
<i>Chicken breast, sweet potato fondant, grilled asparagus, leek & Snowdonia Green Thunder cheese sauce.</i>	
FALCONDALE BURGER	17.95
<i>Falcondale Signature Burger. Home-made with Welsh Beef mince, topped with Welsh Rarebit, smoked bacon, side salad & skinny fries.</i>	
MOULES MARINIERE (MAIN)	18.95
<i>Home baked bread, garlic, Pant Du White Wine and Cream Sauce</i>	
LENTIL KIEV (V)	21.95
<i>Lentil Kiev, braised red cabbage, mushroom sauce</i>	

SALADS

CHICKEN CAESAR	Small 8.95
<i>Mixed leaves, croutons, Hafod cheese crisp</i>	
	Large 16.95
ATLANTIC PRAWN SALAD	Small 8.45
<i>Mixed leaves, Marie Rose, wholemeal bread</i>	
	Large 15.95
HALLOUMI (V)	Small 7.95
<i>Mixed leaves, croutons, sun dried tomatoes, balsamic reduction</i>	
	Large 14.95

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.



"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

Crème fraîche, Candied Citrus Peel

9.95

CREME BRULEE

White Chocolate & Orange Crème 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

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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**

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