

A LA CARTE MENU

Available everyday: - 12n to 2pm / 6pm to 8.30pm

WHILE YOU WAIT

Marinated olives £3.50

Spiced nuts £3

Homemade bread board £5

TO START

RED MULLET ESCABECHE £9

Cherry tomatoes

BEEF CROQUETTE £9

Mustard mayonnaise and potato salad

GOATS CHEESE SALAD £9

Pear, walnuts, marinated onions and balsamic reduction

GARLIC KING PRAWNS £10

Curly endive, spring onion and red pepper

TO FOLLOW

PORK TENDERLOIN £24.50

Wholegrain mustard mashed potatoes, tenderstem broccoli and jus

SEABASS £24

Saffron potatoes, asparagus and hollandaise

DUCK BREAST £25

Braised red cabbage, orange segments and potato croquettes

GLAMORGAN SAUSAGE £21

Medley of vegetables and parsley cream

WELSH FILLET STEAK £38

Confit potato, buttered leeks and jus

WELSH SIRLOIN STEAK £28

Grilled tomato, mushrooms, homemade fries and choice of sauce

Rhowch wbod I ni am unrhyw alergedd bwyd – Please inform us of any food allergies.

We use vegetable oil produced from genetically modified soya.

Nid yw gwasanaeth yn gynwysiedig – Service is not included

FALCONDALE FAVOURITES

LIGHT BITES

SEASONAL SOUP (v) £8

With home-baked bread

CLASSIC WELSH RAREBIT (v) £8

With smoked bacon £10

CRISPY DUCK SALAD £9

Caesar dressing, Hafod crisp

FISH GOUJONS Small £8 | Large £13

Tartar dip and salad leaves

CHICKEN GOUJONS Small £8 | Large £12

Tarragon mayonnaise and salad leaves

ATLANTIC PRAWN SALAD £10

Marie Rose sauce

HALLOUMI SALAD £9.50

Roasted Peppers, sauce verde and pine nuts

CHICKEN SALAD £10

Tomato, croutons, pickled vegetables

HOME COMFORTS

CHICKEN TERIYAKI £15

With noodles

FALCONDALE BURGER £17

Tomato salsa, onions, side salad and homemade fries

Add Welsh rarebit £1

Add smoked bacon £1

SPICY BEAN BURGER £15

Tomato salsa, onions, side salad and homemade fries (v)

SEASONAL RISOTTO Sml £8 Lge £14

Cheesy garlic bread (v)

CHEESE & ONION CROQUETTES £8

Chilli dip and fries (v)

PARMESAN LINGUINI £18

Parmesan, cherry tomato, focaccia

HOMEMADE ROLLS

Egg and fresh onion	£8
Cucumber and mint cream cheese	£8
Cheese and onion marmalade	£8
Smoked salmon and lemon	£9
Chicken and teriyaki mayonnaise	£9

Choose either brown or white bread for your sandwiches, served with crisps and a house salad

Upgrade from crisps to fries	£2
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ON THE SIDE

Home-baked bread board	£5
Mini loaf of bread	£1.50
Marinated olives	£4
Spiced nuts	£3.50
Homemade fries	£3.50
House salad	£3.50
Garlic bread	£4
Cheesy garlic bread	£5
Onion rings	£3
Honey glazed carrots	£4



TO FINISH

PROFFITEROLES £9

Hot chocolate sauce and vanilla ice cream

RHUBARB FRANGIPANE £9

Glazed rhubarb, rhubarb coulis and vanilla ice cream

BAILEYS CRÈME BRULE £7.50

Sable Biscuit

CHOCOLATE AND SEA SALT CREMEAUX £9

Honeycomb and berries

ETON MESS £8

ICE CREAM AND SORBETS

Served with a chocolate chip cookie

1 Scoop **£4** | 2 Scoops **£6.50** | 3 Scoops **£9**

Ice Creams - Vanilla, Mint choc chip, Strawberry, Caramel, Chocolate. Coffee Ripple

Sorbets - Lemon, Prosecco, Raspberry, Blackcurrant, Mandarin

WELSH CHEESE BOARD

Served with Cradoc's crackers, celery, grapes and chutney

1 Cheese **£5** | 2 Cheese **£8** | 3 Cheese **£11** | 4 Cheese **£14**

Choose From

Hafod— An unpasteurised hard cheddar

Perl Wen— 'White Pearl' - A cross between a traditional brie and Caerffili

Perl Las — Blue cheese with rich and mellow flavour

Green Thunder— Cheddar with garlic and herb

Pant Ysgawn— Fresh creamy Goats Cheese

Golden Cenarth—A rind washed semi soft cheese with a nutty flavour

Caws Teifi—Oak smoked gouda style cheese

Caws Teifi—Cumin flavoured gouda style cheese