

SET MENU

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

2 Courses £32 / 3 courses £38

WHILE YOU WAIT

Marinated olives (V) £4

Spiced nuts (V) £3.50

Homemade bread board (V) £5

TO START

RED MULLET

Sweetcorn veloute, spinach, roasted fennel

KING PRAWN LINGUINI

Cream sauce

HAM CROQUETTE

with braised leeks and mustard sauce

POLENTA SALAD

with sun blushed tomato and pinenuts (V)

TO FOLLOW

ROAST TURKEY

Pigs in blanket, stuffing

ROAST WELSH BEEF

Kale, Yorkshire pudding

COD LOIN

Bean cassalette, parsnip crisp

BUTTERNUT SQUASH & PINENUT STRUDEL

Perl Las sauce

(All main courses will be served with roast potatoes, roast carrots and parsnips and creamy leeks)

EXTRAS/SIDES

Mashed potatoes £3 / Pigs in blankets (2) £5

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

We use vegetable oil produced from genetically modified soya.

A 10% gratuity will be automatically added to your bill.

FALCONDALE FAVOURITES

LIGHT BITES

SEASONAL SOUP (v) £8

With home-baked bread

CLASSIC WELSH RAREBIT (v) £8

With smoked bacon £10

FISH GOUJONS Small £8 | Large £12

Tartar sauce and salad leaves

CHICKEN GOUJONS Small £8 | Large £12

Tarragon mayonnaise and salad leaves

ATLANTIC PRAWN SALAD £10

Marie Rose sauce

BREADED CHICKEN SALAD £10

Tomato, croutons, pickled vegetables

BEEF BOURGUIGNON £16

Pembrokeshire potatoes

HOME COMFORTS

FALCONDALE BURGER £17

Red onion marmalade, side salad and homemade fries

Add Welsh rarebit £1

Add smoked bacon £1

SPICY BEAN BURGER (v) £15

Red onion marmalade, side salad and homemade fries

MUSHROOM RISOTTO (v) Sml £10 Lge £20

Garlic bread

LINGUINI £21

Parmesan shavings, focaccia

SAUSAGES & MASH £15

Crispy shallots, jus

WELSH SIRLOIN STEAK £28.50

Fries, tomato, mushrooms and a sauce of your choice

SANDWICHES

Turkey and cranberry	£9
Brie and honey (v)	£8
Ham and honey mustard	£8
Cheese and onion marmalade (v)	£8
Smoked salmon and cucumber	£9
Beef and horseradish	£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 (v)	£5
Mini loaf of bread (v)	£2
Marinated olives (v)	£4
Spiced nuts (v)	£3.50
Homemade fries (v)	£4
House salad (v)	£4.50
Garlic bread (v)	£4
Cheesy garlic bread (v)	£5
Onion rings (v)	£4
Seasonal vegetables (v)	£4
Gravy	£2



TO FINISH (INCLUDED IN SET MENU)

STICKY TOFFEE PUDDING £10

Butterscotch sauce

CHRISTMAS PUDDING £9

Brandy Sauce

BLACKBERRY BAVAROIS £9

Poppy seed meringue and berries

DARK CHOCOLATE BROWNIE £10

Orange ice cream

ICE CREAM AND SORBETS

Served with a chocolate chip cookie

1 Scoop **£4.50** | 2 Scoops **£7** | 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

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