

A LA CARTE MENU

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

WHILE YOU WAIT

Marinated olives (v) £4

Spiced nuts (v) £3.50

Homemade bread board (v) £5

TO START

GOATS CHEESE SALAD £9

Pear, walnuts and pickled onion (v)

CHICKEN CAESAR SALAD £8

Croutons and Hafod crisp

CHICKEN LIVER PARFAIT £8

Red onion marmalade and melba toast

GARLIC KING PRAWNS £10

Salad leaves

TO FOLLOW

DUCK BREAST £26

Fondant potato, creamy leeks, gravy

CHICKEN BREAST £25

Mash potatoes, roasted beetroot, mushroom sauce

SEABASS £24

Crushed new potatoes, spinach and white wine sauce

NUT ROAST £21

Crushed new potatoes, confit carrots (v)

WELSH SIRLOIN STEAK £30

Homemade fries, mushrooms, tomato 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.

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

CHICKEN NOODLES £15

Coriander and chilli

HOME COMFORTS

FALCONDALE BURGER £17

Red onion marmalade, side salad and homemade fries

Add Welsh rarebit £1

Add smoked bacon £1

SEASONAL RISOTTO (v) Sml £10 Lge £20

Garlic bread

MUSHROOM STROGANOFF (v) £20

Basmati rice

CHILLI CON CARNE £15

Basmati rice

SANDWICHES

Smoked salmon and cream cheese	£9
Cheddar cheese, red onion and mayo (v)	£8
Roasted ham and tomato jam	£8
Egg mayonnaise (v)	£8
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

DARK CHOCOLATE CREMEAUX £9

Honey comb and coulis

BAKED ALASKA £8

Berry compote

PEANUT BUTTER CHEESECAKE £8

Chocolate ganache, nut brittle,

STICKY TOFFEE PUDDING £9

Butterscotch sauce and vanilla 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 Caerphilly

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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