

Starters

Soup of the Day

(Sliced Artisan Bread and Butter)

Duck Rilette

(Orange Salad and Toasted Sourdough)

Slow Cooked Crispy Pig

(Homemade Piccalilli, Dressed Pea Shoots)

Goats Cheese Panacotta (v)

(Beetroot Puree, Toasted Sour Dough and Balsamic Glaze)

Smoked Mackerel and Pomegranate Salad

Caerwylan Prawn Cocktail

(Spiced Marie Rose Sauce and Crisp Iceberg Lettuce)

Our Chefs prepare dishes to order, therefore, there may be delays at busy times.
If you have any food allergies, please talk to a member of staff and ask to see our allergen pack.

Mains Courses

Iberico Pork Cheek

(Confit Silverskin Onions, Red Cabbage, Kale Puree, Crispy Dumplings and Red Wine Sauce)

Oven Baked Salmon Supreme

(Sweet Potato Mash, Seasonal Vegetables and Salsa Verde)

Welsh Lamb Rump

(Dauphinoise Potatoes, Spiced Red Cabbage, Leek Puree and Rosemary Reduction)

Pan Fried Chicken Supreme

(Swiss Style Potato and Leek Rosti, Vegetable Spaghetti and Tarragon Cream)

Grilled Fish of the Day

(Buttered New Potato, Seasonal Vegetables with Caper Butter)

Garden Pea and Butternut Squash Risotto (v)

(Pea Shoot Salad)

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From the Grill

- **8oz Fillet Steak**
- **8oz Sirloin Steak**
- **14oz Ribeye on the Bone**
- **53oz Welsh Wagyu Tomahawk Steak**
(48 Hrs notice required)

All Steaks are served with grilled cherry tomatoes, triple cooked chips, sautéed wild mushrooms and a side salad.

Sauces

- **Diane, Béarnaise, Green Peppercorn, Pearl las (Welsh Blue Cheese), Chimichurri Sauce**

Casual Mains

Meat or Meat Free Sausage & Mash

(Creamed Potato, Caramelised Onion Gravy & Seasonal Vegetables)

Chipotle Glazed BBQ Ribs ½ Rack - £15.95 Full Rack

(Fries, Side Salad and Coleslaw)

Spinach and Ricotta Stuffed Cannelloni (v)

(Dressed Side Salad)

Crumbed Plaice

(Triple Cooked Chips, Crushed Peas & Homemade Tartare Sauce)

Scampi and Chips

(Side Salad and Citrus Mayo)

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Burgers & Sandwiches

All burgers & sandwiches served with fries, side salad and homemade coleslaw

- **Classic Beef Burger**
(With Relish, Salad Leaves, Tomato and Pickles)
- **Black & Blue Burger**
(Perl Las Cheese and Bacon)
- **Cajun Chicken Burger**
(Cajun Spiced Chicken, Salad Leaves, Tomato and a Spicy Mayo)

Add Bacon, Cheddar or Perl Las

- **Caerwylan Fish Finger Sandwich**
(White or Malted Bread and Citrus Mayo)
- **Toasted Cheese and Tomato (v)**
(White or Malted Bread)
- **Prawn Marie Rose**
(White or Malted Bread)
- **B.L.T**
(Bacon, Lettuce & Tomato on White or Malted Bread)

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Salads

Glazed Goats Cheese Salad

(Balsamic Marinated Beetroot, Pickled Radishes & Carrot)

Chicken Caesar Salad

(Sliced Chicken, Herbed Croutons, Anchovies & Parmesan)

Watermelon Salad

(Feta Cheese, Toasted Almonds & finished with Fresh Mint)

Sides

Sweet Potato Fries

Seasonal Vegetables

Dressed Side Salad

Homemade Coleslaw

Buttered New Potatoes

Triple Cooked Chips

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The
Caerwylan

Desserts

Sticky Toffee Pudding

(Toffee Sauce & Salted Caramel Ice Cream)

Candied Rhubarb and Ginger Trifle

(White Chocolate Finger and Crunchy Nougat Crumb)

Rich Dark Chocolate Tart

(Fresh Raspberries, Raspberry Sorbet and Fruit Coulis)

The Cake Duo - Orange Cheesecake on Carrot Cake Base

(Candied Orange Zest and White Chocolate Surprise)

Duo of Ice-Creams or Sorbets

(Toffee Sauce or Chocolate Sauce)

Selection of Welsh Cheeses

(Accompanied by a Caramelised Red Onion Chutney, Crisp Celery, Grapes and Biscuits)

Choose 4 / 6 / or All of the following:

Perl Wen, Perl Las, Beechwood Smoked, Snowdonia Bouncing Berry, Snowdonia Red Devil Leicester, Snowdonia Ginger Spiced Cheddar, Snowdonia Extra Mature Cheddar, Ruby Mist, Red Storm

Dessert Wine – Chevalier du Pastel Sauterns 125ml

Coffee – Cafetiere/Cappuccino/Latte/Espresso with Choc Mints

Pot of Birchall Tea and Caerwylan Shortbread

(Varieties Available: Virunga Earl Grey, Green Tea, Virunga Afternoon Tea, Green Tea & Peach, Red Berry & Flower, Camomile, Peppermint, Lemongrass and Ginger, Great Rift Decaf or Organic Redbush)

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