

## How to order

Please take note of your table number & place your order at the bar. If sat on the terrace or in the bar we require a credit card as security to open a tab, or alternately you can pay upon ordering. Please note that all our food is cooked fresh to order and during very busy periods there could be a delay in sending your meal

### Nibbles - £3 each

Jerusalem artichokes, pecorino (V)  
Cockle popcorn, laverbread mayo  
Marinated Gordal olives (V)  
Padron peppers & chive crème fraîche (V)  
Black pudding bon bons, truffle mayo  
Warm sea salt and rosemary focaccia, toasted seeds, olive oil (V)

### Mains

Seasonal soup of the day (V)

£7

Sloe gin battered catch of the day, triple cooked chips, minted pea purée, charred lemon, tartar

£14

Buttermilk fried chicken, charred sweetcorn salsa, smoked crème fraîche, polenta chips

£14

Himalayan salt aged Welsh beef steak burger, brioche, pickles, relish and triple cooked chips

£15

(Add bacon £1, Add cheese £1)

Halibut, Welsh ox cheek croquette, onion soubise, samphire, crispy kale, cockle jus

£18

Shoulder of mutton 'shepherd's pie', root vegetables, roasted lamb noisette, tenderstem, lamb fat potatoes, rosemary oil

£22

Parsnip, pearl barley and sage risotto, parsnip crisps, Perl Las, grilled baby leek, walnut granola (V)

£14

Seared breast of goose, red cabbage purée, goose leg sausage roll, aromatic stewed dates, Doreen black pudding

£23

Roasted cod, café de Paris hollandaise, polenta chips, braised lettuce heart, black garlic crumble

£17

Hay smoked venison, pickled blackberries, haggis and skirlie bon bon, swede purée

£23

Wild mushroom strudel, potato foam, smoked cheddar tuile, kale (V)

£16

Sirloin steak 8oz - £24

Fillet steak 8oz - £28

Accompanied with mushroom ketchup, confit shallot hand cut chips, crispy caperberries

Add a sauce - £2.50

Peppercorn

Perl Las

### Sides - £3 each

Polenta chips, rosemary sea salt (V)  
Tenderstem broccoli, apple, walnut (V)  
Tomato garlic bread (V)  
Triple cooked chips, black truffle salt (V)  
Honey glazed parsnips (V)  
Buttered greens, bacon, baby onions

### Sandwiches

Monday - Saturday (12pm-5pm)

Battered cod sandwich with tartare sauce

£8

40-day aged Welsh beef, peppercorn sauce, beetroot crisps, soured cream

£9

Perl Wen, rocket, cranberry sauce

£7.50

Cajun chicken, tarragon emulsion

£7.50

Prosciutto, rocket, Manchego, pesto

£7.50

Pulled ham hock, piccalilli

£7.50

### Desserts

Salted caramel tart, peanut butter mousse, banana ice cream, praline

£8

Blood orange panna cotta, hazelnut biscuit, orange sorbet

£7.50

Black forest chocolate fondant, cherry gel, dipped cherries, Chantilly, cherry sorbet, chocolate tuile

£9.50

Sticky toffee pudding, toffee sauce, brandy snap, vanilla ice cream

£7.50

Llanerch cheeseboard; choose from 2, 4 or 6 British Isles cheeses.

Served with goat's cheese junket, fig jam, walnuts, frozen grapes, green apple gel and vineyard crackers. Perl Wen, Perl Las, Y Fenni, Shropshire Blue, Snowdonia Black Bomber, Teifi Nettle

2 cheeses - £6.50

4 cheeses - £8.50

6 cheeses - £11.50

Two warm scones, clotted cream, jam

£5

Two traditional Welsh cake

£3

Food allergies and intolerances – Please speak to your server about the ingredients in your meal prior to ordering. Be advised some dishes may contain nuts

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