



DAYTIME  
**Group Dining**

AT FORAGE FARM SHOP  
& KITCHEN

MENU BROCHURE



# DAYTIME RESTAURANT HIRE

**Choose between The Green Room Or The Glass Room**

Part-hire a semi-private area within our bustling restaurant and enjoy an intimate setting with a lively atmosphere.

## BREAKFAST

FROM 15PP  
MINIMUM SPEND £250

A freshly prepared breakfast featuring a selection of hearty and light options - the perfect start to a morning

## LUNCH

PRICED PER ITEM  
MINIMUM SPEND £500

Seasonal lunches inspired by the best local ingredients, from freshly made sandwiches to hearty savoury dishes.  
Pre Order Required..

## AFTERNOON TEA

FROM 29.5 PP  
MINIMUM SPEND £500

Delicious sweet treats created in collaboration with Let Them See Cake, paired with freshly made, farm-fresh-inspired savoury items.

# THE GREEN ROOM

A warm and inviting space with natural wood finishes, soft lighting, and comfortable seating throughout. The open layout creates a relaxed atmosphere that feels both stylish and welcoming.

*Seats up to 20 guests*



# THE GLASS ROOM

A bright, modern glass space with panoramic views across the lawn, creating a light and open atmosphere. Its contemporary design offers a relaxed setting that feels connected to the outdoors.

*Seats up to 20 guests*





# BREAKFAST

15 PP

*All options include a choice of:  
Flat White/Cappuccino/Latte/Welsh Breakfast Tea/ Apple Juice*

**Option One:** *(Please choose one)*

**Full Forage Breakfast**

*Estate leek sausage, oak-smoked bacon, hash brown, Portobello mushroom, baked beans, black pudding, grilled tomato, toasted sourdough & two eggs*

**Forage Garden Breakfast (V)**

*Halloumi, avocado, hash brown, grilled tomato, baked beans, spinach, Portobello mushroom, toasted sourdough & two eggs*

**Beetroot & Avocado Toasted Sourdough (V)**

*Mixed Seeds, honey, mustard & miso dressing*

**Smoked Back Bacon & Avocado Sourdough)**

*Chilli Jam*

**Option Two:** *Breakfast Platter*

*Freshly Baked Pastry Selection*

*Yogurt, Berry & Granola Pots*

*Seasonal Fresh Fruit Platter*

# LUNCH MENU

*from Field to Fork*



MON - SAT | 12PM - 3:30PM

Roast lunch menu on Sunday

## STARTERS

Soup of the day V <i>Sourdough, Welsh Shrigar Butter</i>	8
Beetroot Carpaccio V <i>Chive, Walnut and Goats Cheese Salad, Crispy Capers, Pickled Red Onion (VG on request)</i>	9
Estate Pork, Apple and Thyme Scotch Egg <i>Wholegrain Mustard Mayo, Crispy Leeks</i>	9
<i>Dylan's Gochujang and Lemongrass</i> Pork Skewer <i>Asian Slaw, Toasted Black Sesame Seeds</i>	9

## MAINS

Estate Pork Katsu <i>Penllyn Estate Breaded Pork Cutlet, Saffron, Red pepper and Spring Onion Fried Rice, Katsu Sauce</i>	20
Estate Short Rib of Beef Sriracha Ragu Mac & Cheese <i>Wild Garlic Pesto, Garlic Ciabatta</i>	20
Pan Fried Cod Fillet <i>Charred Leeks, Laverbread Cream Sauce, Pickled Cockles, Crispy Capers</i>	24
Butty Bach Beer Battered Fish & Chips <i>Truffle Pea Puree, Tartar Sauce, Lemon</i>	20
Grilled Asparagus Herbed Gnocchi VG <i>Wild Garlic Pesto and Pea, Vegan Beurre Blanc</i>	18

### *From The Grill*

All selections from the grill come with a choice of triple cooked chips or fries, as well as half grilled plum tomato, garnish and a choice of sauce.

200g Fillet <i>Known for its buttery texture, lean cut and mild flavour</i>	34
225g Sirloin <i>A tasty, lean cut with a good layer of top fat</i>	29
280g Ribeye <i>High marbling of fat for that full punch of flavour</i>	32
Choice Of Sauce: <i>Peppercorn   Bearnaise Wild Garlic Butter   Penllyn Estate Beef Dripping</i>	

**Please inform a member of staff of any dietary requirements. While we do our utmost to accommodate dietary requirements, we use all allergens in our kitchen and cannot 100% guarantee no cross-contamination**

**A celebration of spring's finest ingredients, bringing the season's freshness to your plate.**

## SANDWICHES

Welsh Rarebit Estate Pork Melt <i>Slow Cooked Penllyn Estate Pork, Onion Marmalade, Rarebit Sauce</i>	12
The Butcher's Steak Ciabatta <i>Penllyn Estate Open Steak Sandwich, Beef Dripping Onions, Chimichurri, Balsamic Reduction, Rocket</i>	16
Chilli Lime Crayfish Roll <i>Marie Rose Sauce Little Gem Lettuce, Paprika, Chilli, Lime</i>	12
Open Wild Mushroom Sandwich V <i>Beetroot, Spinach and Toasted Pine Nuts</i>	12

**Upgrade to fries with your sandwich +3.0**

## BURGERS

Forage Rodeo Burger <i>Penllyn Estate Beef Patty, Monterey Jack Cheese, BBQ Sauce, Smoked Bacon, Onion Rings, Jalapenos, toasted Brioche Bun, Fries</i>	17
<b>Add an extra patty +3.5</b>	
Open Beetroot, Goats Cheese, Sweet Potato and Chickpea Burger V <i>Red Pepper Houmous, Fries</i>	16
Moroccan Lamb Burger <i>Grilled Halloumi, Red Pepper Houmous, Mint Yoghurt Dip, Toasted Brioche Bun, Fries</i>	17

## SIDES

House Salad, Balsamic Glaze V	5
Triple Cooked Chips V	5
Teifi Cheese & Truffle Aioli Fries	6.5
Onion Rings	5
Wild Garlic Ciabatta V	5
Garlic Buttered Seasonal Greens	5

## DESSERTS

Sticky Toffee Pudding <i>Salted Caramel Sauce, Vanilla Ice Cream</i>	8
Rhubarb and Custard Eton Mess	8
Mini Egg Salted Caramel Chocolate Layered Mousse	9
Selection of Ice Cream & Sorbet <i>Raspberry Coulis or Salted Caramel Sauce</i>	7

# AFTERNOON TEA

**Traditional 29.95 | With Bubbles 34.95**  
2 - 5pm Monday - Friday | 3 - 5pm Saturday

## Tea or Coffee

Fruit Scone  
*Clotted Cream and Jam*



## Savoury

Penllyn Estate Sausage Roll

Penllyn Estate Scotch Egg

Selection of Sandwiches and Wraps



## Sweet

Locally baked by Let Them See Cake

Cupcake

Macaroons

Traybake Slice

We source fresh, Welsh ingredients directly from Penllyn Estate & other local suppliers wherever possible in our dishes

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