



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.

OUR SPACES



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



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 Shirgar 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
Dylan's Gochujang and Lemongrass 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
Add an extra patty +3.5	
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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