

LUNCH MENU

from Field to Fork

MON - SAT | 12PM - 3:30PM

Roast dinner menu every Sunday



SMALL PLATES

Sticky Korean Estate Oxtail 12
Dylan's Gochujang Mayo, Toasted Black Sesame Seeds, Kimchi

Pan Fried Scallop 16
Roasted Cauliflower Purée, Black Pudding Crumb, Bacon Bits, Cider Butter Sauce

Hog Roast Scotch Egg 11
Brown Sauce, Apple Cider & Rosemary Compote

Roasted Estate Pumpkin V VG* 9
Whipped Goat's Cheese, Pumpkin Seed Pesto, Hot Honey, Toasted Seeds, Pickled Blackberry

Soup Of The Day V 9
Served with Sourdough Croutons, Bread and Shirgar Welsh Butter

LARGE PLATES

Slow Cooked Harissa Lamb Flatbread 20
Whipped Goat's Cheese, Mint Yoghurt, Pomegranate, Pickled Red Onion

Wild Sea Bass 27
Buttered Cavolo Nero, Crushed New Potatoes, Fennel Purée, Welsh Cider Beurre Blanc

Butty Bach Beer Battered Fish & Chips 20
Truffle Pea Purée, Tartar Sauce, Lemon

Mushroom & Blue Cheese Risotto V 18
Wild Mushroom, Roasted Pumpkin, Perl Las Cheese, Candied Walnuts, Crispy Sage **Vegan On Request**

From The Grill

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

200g Fillet 34
Known for its buttery texture, lean cut and mild flavour

225g Sirloin 29
A tasty, lean cut with a good layer of top fat

280g Ribeye 32
High marbling of fat for that full punch of flavour

Cajun Butterflied Chicken Breast 20

Choice Of Sauce:
Peppercorn | Bèarnaise | Welsh Cider Beurre Blanc | Penllyn Estate Beef Dripping & Stout | Sauce Diane

***on request**

Celebrating the best of the season, with fresh autumn produce at its peak.

SANDWICHES

Welsh Rarebit V 10
Spiced Tomato Chutney, Crispy Leeks

Butcher's Steak Ciabatta 16
Grilled Estate Steak, Beef Dripping Onions, Dijon Mustard Mayo, Salsa Verdi

Open Wild Mushroom Sandwich V VG* 12
Goats Cheese, Roasted Pumpkin, Hot Honey

Mortadella Sandwich 12
Mortadella Ham, Sliced Pear, Perl Las, Walnuts, Honey, Rocket

Upgrade to fries with your sandwich +3.0

Upgrade to truffle fries +6.0

BURGERS

All served with fries

Forage Smashed Burger 18
Two Penllyn Estate Beef Patties, Beef Dripping Onions, Monterey Jack Cheese, American Cheese, Toasted Brioche Bun, Fries

Open Beetroot, Goats Cheese, Sweet Potato and Chickpea Burger V VG* 17
Red Pepper Houmous

Grilled Cajun Chicken Burger 18
Smoked Maple Bacon, Pickled Kimchi Slaw, Hot Honey, Smoked Applewood Cheese, Chorizo Smoked Jam, Pickled Gherkins

Upgrade to truffle fries with your burger +3.0

SIDES

Rocket & Parmesan Salad, Balsamic Glaze 5

Triple Cooked Chips V 5

Parmesan Truffle Aioli Fries 7.5

Fries 4.5

Sautéed Lemon and Parmesan Greens 5

DESSERTS

Mulled Wine Poached Pear 9
Tonka Bean Crème Fraiche, Pistachio Crumb

Black Treacle Sticky Toffee Pudding 9
Butterscotch Sauce, Vanilla Ice Cream

White Chocolate Crème Brûlée 9
Chocolate Sablé, Berry Compote

Trio Of Ice Cream or Sorbet 8
Butterscotch Sauce, Honeycomb

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

BREAKFAST MENU

from Field to Fork

9AM - 11:30AM DAILY

Penllyn Estate Farm supplies Forage with as much high quality produce as possible including grass-fed Aberdeen Angus Beef, Welsh Lamb, Welsh Pork, free-range eggs, rapeseed oil and honey

Traditional PLATES

Full Forage Breakfast

12.5

Penllyn Leek Sausage, 2 Rashers of Oak Smoked Bacon, Hash Brown, Portobello Mushroom, Beans, Black Pudding, Half Grilled Plum Tomato, a Slice of Toast and 2 Penllyn Estate Free-Range Eggs.(cooked to your choice)

The Forage Feast

16.95

2 Penllyn Leek Sausage, 3 Rashers of Oak Smoked Bacon, 2 Hash Browns, Portobello Mushroom, Beans, Black Pudding, Half Grilled Plum Tomato, 2 Slices of Toast and 2 Penllyn Estate Free-Range Eggs.(cooked to your choice)

Forage Garden Breakfast (V)

12.5

Halloumi, Avocado, Hash Brown, Half Grilled Plum Tomato, Beans, Spinach, Portobello Mushroom, Slice of Toast and a x2 Choice of Penllyn Estate Free-Range Eggs.

Vegan on request



Crackin' COMBOS



Smoked Bacon and Avocado Sourdough

12

Chilli jam and Penllyn Poached Egg

Smoked Salmon and Avocado Sourdough

13.5

Chilli Jam, Penllyn Poached Egg

Egg Royale

15

Smoked Salmon, Wilted Spinach, Penllyn Estate Poached Eggs, Spiced Hollandaise Sauce

Halloumi and Avocado Egg Florentine (V)

14

Grilled Halloumi, Smashed Avocado, Wilted Spinach, Spiced Hollandaise Sauce

Toasted Sourdough (V)

3.8

With Butter and Pot of Jam

Baps & Burritos

Oak Smoked Bacon Bap

8.5

Chilli Jam, Monterey Jack Cheese

Penllyn Pork & Leek Sausage Bap

8.5

Confit Leek, Dijon Mustard Mayo, Monterey Jack Cheese

Breakfast Burrito

10

Bacon, Scrambled Egg, Hash Brown, Monterey Jack Cheese, Avocado, Chipotle Mayonnaise

Garden Burrito (V)

10

Grilled Halloumi, Portobello Mushroom, Scrambled Egg, Avocado, Hash Brown, Chipotle Mayonnaise.

Something SWEET

Bara Brith French Toast (V)

10

Maple Syrup, Flaked Almonds, Whipped Cream, Mixed Berries

Homemade Toasted Granola (V)

8

Granola, Berry Compote, Penllyn Honey, Llaeth y Llan Yoghurt



Here at Forage, we take pride in crafting high-quality dishes with care so it may take a little more time, but we promise it's worth the wait!

With almost 150 Welsh suppliers, we also source much of our produce from other local businesses which share similar values

Please see our selection of Ty Melin pastries at the bar

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

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N.B. While we do our utmost to accommodate dietary requirements, we do use all allergens in our kitchen and cannot 100% guarantee no cross-contamination.