

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
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