

LUNCH MENU

from Field to Fork

MON - SAT | 12PM - 3:30PM

Roast lunch menu on Sunday



SMALL PLATES

Crab Welsh Rarebit Bon Bon 14

Dylan's Gochujang Mayo, Crisp Leeks

Golden Beetroot Carpaccio V 9

Caramelised Walnut, Pant-Ys-Gawn Goats Cheese

Estate Chorizo Scotch Egg 10

Smoked Garlic and Paprika Aioli, Hot Honey

Heritage Tomato Panzanella VG 9

Basil Pesto, Balsamic Glaze, Strawberries, Sourdough Croutons

From The Grill

Estate Beef Skewer Nepalese Choila 12

Asian Slaw, Toasted Black Sesame Seeds

Choila Tofu V 11

Asian Slaw, Toasted Black Sesame Seeds

Estate Lamb Kofta 10

Asian Slaw, Mint Yoghurt

Estate Thai Pork Skewer 10

Dylan's Gochujang and Lemongrass Glaze, Asian Slaw, Toasted Black Sesame Seeds

LARGE PLATES

Hot Honey Spiced Chicken Flatbread 20

Red Pepper Hummus, Feta, Cucumber, Mint Yoghurt, House Pickles

Pan Fried Salmon Fillet 24

Herb Crushed New Potatoes, Lemongrass, Ginger and Chilli Butter Sauce, Grilled Lime

Butty Bach Beer Battered Fish & Chips 20

Truffle Pea Purée, Tartar Sauce, Lemon

Sweet Potato Gnocchi VG 18

Basil Pesto, Purple Sprouting Broccoli, Caramelised Walnuts

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

Butterflied Honey, Soy, Chilli and Miso 20

Chicken Breast

Choice Of Sauce:

Peppercorn | Bèarnaise | Lemongrass, Ginger and Chilli Butter | Penllyn Estate Beef Dripping & Stout | Chimichurri

Our fresh Summer Menu, featuring seasonal ingredients and vibrant flavours inspired by the season.

SANDWICHES & SALADS

Welsh Rarebit V 10

Spiced Tomato Chutney, Crispy Leeks

Butcher's Steak Ciabatta 16

Penllyn Estate Open Steak Sandwich, Beef Dripping Onions, Chimichurri, Balsamic Reduction, Rocket

Open Wild Mushroom Sandwich V 12

Beetroot, Spinach and Toasted Pine Nuts

Honey Roasted Ham & Pesto Chicken 14

Club

Mozzarella, Soft Boiled Egg, Pesto Mayonaise

Upgrade to fries with your sandwich +3.0

Loaded Garden Bowl V 15

Grilled Courgette, Edamame Beans, Red Pepper Houmous, Coriander, Quinoa, Avocado, Cucumber, Carrot, Asian Slaw, Cashew Nuts, Toasted Black Sesame Seeds

Add one of the following (+6): Nepalese Beef Skewer | Choila Tofu | Lamb Kofta | Thai Pork Skewer | Chorizo Scotch Egg | Hot Honey Chicken

Heritage Tomato Panzanella V 17

Burrata, Basil Pesto, Capers, Balsamic Glaze, strawberries, sourdough croutons

BURGERS

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 17

Potato and Chickpea Burger V

Red Pepper Houmous, Fries

Minted Lamb Burger 18

Grilled Halloumi, Red Pepper Houmous, Mint Yoghurt Dip, Toasted Brioche Bun, Fries

Upgrade to truffle fries with your burger +3.0

SIDES

Rocket & Parmesan Salad, Balsamic 5

Glaze

Triple Cooked Chips V 5

Parmesan Truffle Aioli Fries 7.5

Fries 4.5

Sautéed Lemon and Parmesan Greens 5

Garlic, Chilli, Sautéed Tenderstem 8

Broccoli, Toasted Pinenuts

DESSERTS

Spiced Poached Pear 9

Honeycomb, Chocolate Sauce, Pistachio Ice Cream

Lemon Balm Posset 9

Raspberries and Brown Butter Toasted Crumble

Salted Caramel Brownie 9

Chocolate Sauce, Vanilla Ice Cream

Trio Of Ice Cream 8

Chocolate Sauce, Honeycomb