

MORYD MARKET MENU

ONE COURSE £12.95 TWO COURSES £14.95 THREE COURSES £16.95

TO START, CHOOSE FROM...

Roasted tomato soup, handmade bread (v,g)

Crispy brie, asparagus mousse, tomato, handmade bread (v,g)

Salmon bon bon, beetroot, horseradish relish, handmade bread (g)

Maple cured bacon, Dijon mustard panna cotta, handmade bread (g)

FOR THE MAIN COURSE...

Thick cut beef, curly kale, carrot puree, mash, rich gravy (g)

Pan fried chicken, warm new potato & chorizo salad (g)

Salmon fillet, balsamic potatoes, garden pea's, pesto, watercress (g)

Black garlic risotto, poached chard, toasted bread (v)

Mansion house 100% beef burger, chorizo, cheddar, hand cut chips (lunch only)

Beer battered fish of the day, hand cut chips, garden peas (lunch only)

AND TO FINISH...

Apple & pistachio tart, cherry crème anglaise (v)

Chai tea panna cotta, cinnamon tuile, Chantilly cream (g)

Selection of Welsh cheese, crackers, handmade bread & chutney +£1.95 (v,g)

Selection of ice-creams, handmade biscuit (v,g)

SOMETHING EXTRA...

Garlic & tarragon bread with hot garlic butter (v) ... £3.25

Heritage carrots with coriander butter (v,g) ... £3.25

Buttered green beans with toasted almonds (v,g) ... £3.25

Black garlic mash (v,g) ... £3.25

Hand cut chips (v,g) ... £4.00

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to our staff about your requirements, most dishes can be adapted to your requirements (v) suitable for vegetarians (g) *suitable for a gluten free diet, with adjustments, upon request*