

## MORYD MARKET MENU

THE MARKET MENU IS A FRESH DAILY MENU SERVING THE BEST OF SEASONAL PRODUCE EVERY LUNCH TIME ONLY  
MONDAY THROUGH TO SATURDAY (SUBJECT TO AVAILABILITY)

MAIN COURSE ONLY £13.65 TWO COURSES £15.65 THREE COURSES £17.65

### TO START, CHOOSE FROM...

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Roasted cauliflower & shallot soup, handmade bread (v,g)	Black bomber baked cheese cake, red onion chutney handmade bread (v)
Smoked salmon, pesto mayo, confit beef tomato, handmade bread (g)	Charcuterie, pickled peppers, gherkins, capers, handmade bread (g)

### FOR THE MAIN COURSE...

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Traditional beef stroganoff, steamed rice (g)	Pork tenderloin, green beans, apple butter mash, buttered cauliflower, jus (g)
Wild mushroom ravioli, sun blushed tomato, pesto cream, charred bread (v)	Luxury Fish pie, dressed leaves, handmade bread
Beer battered fish of the day, hand cut chips, garden peas	Classic beef burger, mozzarella, pastrami, beef tomato, pesto mayo, hand cut chips

### AND TO FINISH...

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Apple crumble, crème anglaise (v,g)	Tart au citron, raspberry sorbet (v)
Selection of Welsh cheese, crackers, handmade bread & chutney +£1.95 (v,g)	Selection of ice-creams, handmade biscuit (v,g)

### SOMETHING EXTRA...

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Black garlic bread (v)	£3.25
Cherry tomato & minted garden salad (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*

TO KEEP OUR MARKET MENU COMPETITIVELY PRICED WE UTILISE THE BEST OF FRESH LOCAL PRODUCE, SOMETIMES INGREDIENTS ARE ONLY AVAILABLE IN SMALL QUANTITIES, THEREFORE,  
A SHORT NOTICE CHANGE TO THE MENU IS NOT UNUSUAL, WE SUGGEST THAT YOU ORDER THE DISH AS IS STATED ON THE MENU TO AVOID A POSSIBLE SUPPLEMENT CHARGE