

Evening Menu

While you wait

Marinated olives, bread & dipping oils **£5**

To Start

Soup of the day with crusty bread **£5.50**

Roasted field mushrooms, garlic butter, Welsh cheese, toasted brioche **(GF)(V) £6.50**

Nant Ddu classic prawn cocktail, Malibu & toasted pine nuts **(GF) £7**

Paprika sweet potato fries with aioli mayonnaise **(V)(Vegan) £6**

Chicken liver & port parfait, focaccia & red onion marmalade **(GF) £6.50**

Heritage tomatoes with crispy mozzarella and olives **(V) £6.50**

Salt and pepper squid with wild garlic aioli **£7**

Slow cooked shin of beef croquette with romesco sauce **(DF) £8**

Pulled ham hock with pea salad **(GF) £6**

Swordfish and salmon skewers **(GF) £8**

Chargrilled asparagus with mango and tomato salsa **(GF)(VEGAN) £6**

To Follow

Supreme of local chicken with stilton, wrapped in bacon with white wine sauce **£18**

Welsh sirloin steak with sautéed mushrooms, tomato, onion puree **(GF)(DF) £26**

Slow cooked shoulder of lamb with peas, beans française and lamb jus **(GF)(DF) £19**

Pork loin, brandy & peppercorn sauce with spring greens **(GF) £18**

Rack of Welsh lamb with apricot crust and confit fennel **(DF) £24**

Chargrilled spatchcock chicken with wild garlic and caramelised lemon butter **(GF) £20**

Pan-fried cod with baby leeks and chorizo ketchup **(GF) £18**

Grilled fillet of plaice with pickled cucumber, brown butter and prawns **(GF) £18**

Lentil and bean moussaka **(GF)(VEGAN) £16**

Cauliflower steak with katsu curry **(VEGAN) £16**

All served with chips, buttered new or sautéed potatoes

Sides

Nant Ddu mixed salad with house dressing **£3.25**

Seasonal vegetables **£4.50**

Peppercorn or garlic sauce **£2.60**

Sautéed mushrooms **£3.25**

Crispy fried onion rings **£3.50**

Garlic & herb bread **£3.50**

To Finish

Sticky toffee pudding with hot toffee sauce & vanilla ice cream **£6.50**

White chocolate and raspberry crème brulee with shortbread biscuit **(GF) £6.50**

Lemon meringue cheesecake with lemon curd ice cream **£6.50**

Rhubarb and orange tart with clotted cream **£6.50**

Trio of homemade desserts **£7.50**

Trio of sorbets **(VEGAN) £6.50**

Selection of Welsh cheese & biscuits with chutney & fresh fruit **£7.50 – vegan option available**

(GF) GLUTEN FREE ON REQUEST

(DF) DAIRY FREE ON REQUEST

(V) VEGETARIAN ON REQUEST

(VEGAN) VEGAN ON REQUEST

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS