

NANT DDU

# DAYTIME MENU

Served from 12pm

## TO START

CHEF'S HOMEMADE SOUP with crusty bread	6.00
ROASTED FIELD MUSHROOM IN GARLIC BUTTER (GF) (V) topped with Welsh cheese with toasted brioche	7.00
CHICKEN LIVER & PORT PARFAIT (GF) focaccia & red onion marmalade	7.00
NANT DDU CLASSIC PRAWN COCKTAIL (GF) (DF) Malibu & toasted pine nuts	8.00
PAPRIKA SWEET POTATO FRIES (Vegan)(GF)(V) with aioli mayonnaise	7.00

## SANDWICHES & BAGUETTES

All served with Welsh crisps and salad garnish

HOMEMADE FISH FINGERS with tartare sauce & served with chips	9.00
WELSH CHEDDAR & RED ONION CHUTNEY*	8.00
SMOKED SALMON & CUCUMBER*	8.00
NANT DDU CLUB SANDWICH* chicken, bacon, avocado, lettuce, tomato & mustard mayonnaise served with chips	12.00

\*Gluten free bread available

## MAINS

All main dishes are served with buttered new potatoes, chips or jacket potato

BEER BATTERED FISH & CHIPS with minted peas	16.00	SLOW COOKED SHOULDER OF LAMB (GF) (DF) peas, bean français, lamb jus	21.00
CHEF'S HOMEMADE PIE OF THE DAY	16.00	WELSH SIRLOIN STEAK (GF) (DF) with sautéed mushrooms, tomato, onion puree	29.00
NANT DDU HOMEMADE CURRY (GF) with rice & poppadum	15.00	HOMEMADE BEEF BURGER topped with mature cheddar cheese, smoked back bacon & burger sauce served in a toasted brioche bun	16.00
SUPREME OF LOCAL CHICKEN WITH STILTON wrapped in bacon with white wine sauce and tagliatelle	20.00	CUMIN ROASTED CAULIFLOWER (GF) (DF) (V) (Vegan) Sichuan peppers, peanut dipping sauce	16.00
PORK LOIN (GF) brandy & peppercorn sauce, spring greens	20.00	PEA & COURGETTE RISOTTO CAKE (GF) (DF) (V) (Vegan) sundried tomato pesto, courgette fries	16.00

## TO FINISH

STICKY TOFFEE PUDDING hot toffee sauce, honeycomb, salted caramel ice cream	7.00	VANILLA CREAM CHEESE poached pear, ginger syrup, oat crumble, white chocolate ice cream	7.00 7.00
APPLE & BLACKBERRY CRUMBLE TART crème anglaise, dotted cream ice cream	7.00	SELECTION OF ICE CREAMS (GF) chocolate, strawberry, vanilla	7.00
CRÈME BRULÉE raspberries, raspberry sorbet, mint	7.00	TRIO OF SORBETS (GF) (DF) (Vegan)	7.00
CHOCOLATE TORTE rum caramel, orange sorbet, orange gel	7.00	SELECTION OF WELSH CHEESE biscuits, chutney, fresh fruit	8.00
SALTED CARAMEL TART homemade macaroons, vanilla sauce, vanilla ice cream	7.00		

## ON THE SIDE

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

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

(GF) Gluten free on request  
(DF) Dairy free on request  
(V) Vegetarian on request  
(Vegan) Vegan on request