

## STARTERS

Soup Du Jour *gf* v £4.25  
See Specials Board for today's choice.

Calamari *gf* £5.25  
Lemon & Chilli salt Calamari with Mizuna & Roast Red  
Pepper salad with citrus Aioli

Frisee & Bacon Salad £5.50  
Warm salad of Frisee & Bacon with Poached Egg,  
toasted Pumpkin seed oil and croutons.

Garlic Mushrooms v £5.25  
Garlic Mushrooms with Cream & Herbs served  
in a deep fried bread basket.

Ravioli £5.95  
Open Ravioli of Lasagne Verdi glazed  
with Parmesan cheese.

Cod & Leek Fishcake £5.50  
Fresh Cod & Leek fishcake with  
Parsley Sauce.

Thai Red Mullet Broth £5.95  
Red Mullet, Noodle & Vegetable broth with Thai spices

Antipasti v £5.95  
Antipasti of chargrilled Vegetables with  
Balsamic reduction served with Ciabatta Bread.

ALSO  
Available as a Main Course £11.95

## MAIN COURSES

Venue 59 Char Grill Selection

10oz Fillet Steak *gf* £22.95  
The King of Steaks! Char-grilled Fillet served  
with a choice of sauce.

8oz Welsh Sirloin *gf* £17.95  
Our Favourite Steak. Grilled to Perfection  
with a choice of sauce.

8oz Prime Rib Eye *gf* £15.95  
Prime Steak Char-grilled. Choose your favourite sauce.

STEAK SAUCES:-

Red Wine & Mushroom *gf*  
Madagascan Green Peppercorn *gf*  
Blue Cheese *gf*  
Or  
Sauteed Onions & Mushrooms *gf*

## MEAT & POULTRY

Beef Stroganoff *gf* £15.95  
Fillet of Beef Stroganoff served with Mash and  
Green Beans.

Brecon Chicken *gf* £12.95  
Farm Reared Local Chicken, Oven Roasted and Fan  
Sliced, complemented with a Mushroom Cream Sauce.

Stuffed Chicken *gf* £13.95  
Breast of chicken stuffed with Tintern  
Chive Cheese wrapped in Camarthen Ham  
& served on a bed of braised Leeks.

Confit of Duck *gf* £13.95  
Confit of Duck on creamy Butter Bean  
Puree with Port & Orange sauce.

Pork Loin Steak *gf* £12.95  
Pork loin steak on Sage mash with a Cider  
Cream & Juniper Sauce.

Morrocan Style Lamb Shank *gf* £14.50  
Morrocan style Lamb Shank, slow roasted  
with Lemon, Chick peas and Olives.

Confit of Lamb *gf* £12.95  
Slow roasted shoulder of Lamb on a bed  
of Garlic Mash with Redcurrant Jus.

## FISH & VEGETARIAN

Oriental Salmon £11.95  
Crispy Fillet of Salmon served with  
spicy oriental sauce.

Fillet of Barramundi £12.95  
Pan fried fillet of Barramundi on aromatic Ginger,  
Corriander & Garlic noodles with Pak Choi.

Seafood Fettucini £11.95  
Fettucini with Salmon, Calamari, Green Lip Mussels  
& King Prawns with white Wine, Cream & Parsley.

Llandenny Bake *v* £9.95  
Layered Vegetable & Cheese Bake  
served with Apricot Sauce

Aubergine Boats *vegan* £10.95  
Aubergine boats filled with Mushrooms, Leeks,  
& mixed Beans in Tomato and Red Wine Sauce.

Vegetarian Lasagne *v* £9.95  
Fresh pasta layered with Spinach, Wild Mushrooms,  
Roasted Red Peppers and Smoked Mozzarella.

**ALL MAIN COURSES ARE SERVED WITH A SELECTION  
OF FRESH VEGETABLES OR SIDE SALAD.**

*v* = suitable for vegetarian diets

*gf* = suitable for gluten free diets

All of the meals stated may contain traces of nuts  
or nut related products.