

# *Eliot's Restaurant*

## *Starters*

### **Freshly Baked Sourdough**

Sea salt, Coed-y-Mwstwr honey butter

**£6.00**

### **Pan-Seared Scallops**

Black pudding, chorizo

**£9.50**

### **King Prawn, Crayfish, and Smoked Salmon Ceviche**

Cucumber & dill hollandaise

**£10.95**

### **Heritage Tomato & Beetroot Carpaccio** Gluten Free (GF), Vegan (VE)

**£8.00**

### **Crispy Belly Pork**

Walnut Salad, barbecue overlay

**£9.00**

### **Buffalo Chicken Wings**

Soy & Penderyn glaze, garlic mayo

**£9.00**

## *Mains*

### **Wagyu Burger**

Black Bomber cheese, streaky bacon, Coed-y-Mwstwr secret sauce, triple-cooked chips

**£18.00**

### **Rump of Welsh Lamb** Dairy Free (DF), Gluten Free (GF)

lamb gratin, leek fondue, braising liquor

**£26.00**

### **Grilled Tuna Steak**

Traditional Greek Salad

**£25.00**

### **Oven Baked Pepper, Hoisin Stir Fry** Gluten Free (GF), Vegan (VE)

Five spiced couscous

**£18.95**

\*If you require any information on food allergies, please speak to a member of staff\*

\*\*please note that some of the dishes may contain traces of **nuts**\*\*

## *From The Welsh Grill*

### **8oz Dry Aged Sirloin**

Nicely marbled with a layer of fat

**£28.00**

### **8oz Rump**

Packed full of flavour, a lean, juicy steak

**£26.00**

## *Sides*

### **Triple-cooked Chips**

**£4.00**

### **Panache of Vegetables**

**£4.00**

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## *Desserts*

### **Lemon Verbena Parfait**

Coed-Y-Mwstwr honeycomb

**£8.50**

### **Pear Tarte Tatin**

home-grown elderflower cordial infused berries, marzipan ice cream

**£7.50**

### **Cold Rhubarb Souffle**

rhubarb textures, Tuscan orange cake

**£8.50**

### **Strawberry & White Wine Ravioli**

roasted strawberry & cassis soup

**£8.50**

### **Coed-Y-Mwstwr Cheese Selection**

celery, grapes, biscuits, and home-made chutney

**£9.25**

## *Coffees*

### **Cafetiere**

**£3.25**

### **Espresso**

**£3.00**

### **Latte**

**£3.50**

### **Cappuccino**

**£3.50**

### **Liquor Coffees**

**£6.60**

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All coffee served with petit fours

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