

# *Eliot's Restaurant*

## *Starters*

### **Welsh Lamb Broth**

cawl vegetables, confit lamb, Caerphilly cheese gougere

**£6**

### **Roast Scallops with Black Pudding Crumb**

grain mustard cream, apple, watercress

**£9.50**

### **Chargrilled Asparagus and Baked Ricotta**

pea shoots, lemon butter, bread crisps

**£7**

### **Tea Smoked Gressingham Duck Breast**

pickled orange, celeriac, sultanas

**£7**

### **Crispy Tempura Cauliflower Fritters**

leeks, marmite butter, toasted hazelnuts

**£6.50**

## *Mains*

### **Beef with Slow Cooked Short Rib**

spring vegetables, white bean, salt roast celeriac, rich beef sauce  
**£19.50**

### **Roast Atlantic Brill Fillets**

crab ravioli, samphire, Pembrokeshire potatoes, light crab sauce  
**£18**

### **Free Range Chicken Breast**

burnt onion, wild mushrooms, asparagus & broad beans  
**£16.50**

### **Local Welsh Lamb Rump with Sweetbreads**

pea puree, radish, fondant potatoes, lamb jus  
**£18**

### **Open Mushroom and Wild Garlic Lasagne**

fresh lasagne pasta, broad beans & peas, creamy wild mushrooms  
**£14**

## *From the Grill*

all served with home cooked chips, tomato and mushrooms;

### **Dry Aged 8oz Fillet**

**£28.50**

### **Dry Aged 10oz Rump Steak**

**£18**

### **Whole Baby Chicken Cooked with Lemon and Herbs**

**£17**

**Sauces: Peppercorn, Red Wine Jus, Perl Las, Béarnaise £2.95**

**Garlic Butter £1.95**

*Our prime cuts of meat are locally sourced from Matthew Barratt's Fine Meats, Rhose. Their meats are personally selected by Matthew from Hardy's Farm in Cwm Ciddy.*

## *Sides*

**Minted Pembrokeshire Potatoes**

**£3.50**

**Roast Beetroot with Hazelnuts**

**£3.50**

**Spring Greens**

**£3**

**Home Cooked Chips**

**£4.50**

*\*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\*\**

## *Desserts*

### **Rich Chocolate Mousse**

Coed Y Mwstwr honey comb, white chocolate crème

**£8**

### **Hazelnut Praline Pavlova**

Penderyn whiskey iced parfait, fresh berries

**£7**

### **Cream Cheese and Madagascan Vanilla Cheesecake**

ginger crumb, rhubarb compote

**£6**

### **Bread and Butter Pudding**

brandy sauce, welsh clotted cream and brown bread ice cream

**£6.50**

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

served with celery, grapes, biscuits, and home-made chutney

**£8.50**

## *Coffees*

<b>Cafetiere</b>	<b>£3.25</b>
<b>Espresso</b>	<b>£3</b>
<b>Latte</b>	<b>£3.50</b>
<b>Cappuccino</b>	<b>£3.50</b>
<b>Liquor Coffees</b>	<b>£6.60</b>

All coffee served with petit fours

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