

Nant Ddu Bistro October 2017

Selection of warm bread, oil and balsamic	3.25
Chef's fresh soup crusty bread	4.25
Nant Ddu Classic prawn cocktail with toasted pine nuts	5.25
Sautéed garlic mushrooms, toasted brioche, garlic mayonnaise(v)	5.25
Cajun sweet potato fries, cream cheese and chive dip (v)	5.25
Chicken liver & port parfait, focaccia, red onion marmalade	5.25
Chorizo warm Scotch egg, Romesco sauce	5.50
Homemade Salmon fishcakes, mustard and dill sauce	5.95
Piri piri squid with garlic herb aioli	5.95
Roasted beetroot, red onions on toast with goat's cheese & balsamic (V)	5.50
Welsh Sirloin Steak with sautéed mushrooms, Tomato, Roasted Red Onion	16.95
Welsh Fillet Steak with sautéed mushrooms, Tomato, Roasted Red Onion	19.95
Local chicken breast, stilton, bacon, tagliatelle, cream, white wine sauce	13.95
Pork loin, brandy & peppercorn sauce, red onions, crackling	13.95
Slow roasted Welsh lamb, sweet potato, sweet onion & mint purée	14.95
Rack of Welsh lamb, carrot & celeriac cake, rosemary jus	17.95
Medallions of beef, Roasted Root vegetables, bourbon sauce	19.95
Fillets of Plaice, crab & cockle risotto	15.95
Smoked Haddock, wholegrain mustard rarebit, sautéed spinach, white wine sauce	15.95
Fillet of Hake, butter beans & chorizo stew	17.95
Glamorgan sausages with tomato, chilli & orange chutney (v)	13.95
Roasted peppers, Mediterranean vegetables, cous cous salsa Verde (v)	13.95

All dishes are served with Jacket, New Potatoes or Chips

On the side.....	
Chefs mixed salad with house dressing	2.95
Chefs vegetable dish of the moment	2.95
Peppercorn, Garlic or Barbeque sauce	1.75
Sautéed Mushrooms	2.95
Crispy Fried Onion Rings	2.95
Garlic & Herb Bread	2.95

All prices include VAT at 20%. Weights are all pre-cooking. Please inform your server of any food allergies and intolerances. Fish may contain small bones. Oct 17