

# NANT DDU BISTRO

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## WHILE YOU WAIT

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OLIVES (V) (G.F.) (D.F.) 2  
SELECTION OF WARM BREADS, OLIVE OIL, BALSAMIC  
VINEGAR (V) (D.F.) 3.5

CHORIZO IN HONEY (G.F.) (D.F.) 3  
HALLOUMI FRIES WITH SZECHUAN  
SAUCE (V) 3.95

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## TO START

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CHEF'S FRESH SOUP, CRUSTY BREAD (GF) (D.F.) 4.5  
HOME MADE COD FISH FINGERS, PICKLED ONIONS AND  
HOMEMADE TARTARE SAUCE  
GRAVADLAX WITH DILL, TREACLE AND CRÈME FRAICHE 5  
HOME MADE GAME TERRINE WITH SPICED PLUM CHUTNEY 6  
ROASTED FIELD MUSHROOM IN GARLIC BUTTER TOPPED  
WITH WELSH CHEESE WITH TOASTED BRIOCHEE (V) 5.75  
CHICKEN LIVER AND PORT PARFAIT, FOCACCIA, RED ONION  
MARMALADE (GF) 5.5

CAJUN SWEET POTATO FRIES, CREAM CHEESE, CHIVE DIP (V)  
(VEGAN) (GF) (D.F.) 5.5  
WARM CRISPY BEEF SALAD SEASAME SEED DRESSING 6  
NANT DDU CLASSIC PRAWN COCKTAIL, MALIBU, TOASTED PINE  
NUTS (GF) 6  
SLOW ROAST TOMATO BRUSCHETTA, GORGONZOLA, BALSAMIC  
WITH ROCKET 5  
ROASTED BUTTERNUT SQUASH RISOTTO CAKES WITH SAGE  
AND LEMON PESTO (V) 5

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## TO FOLLOW

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PRIME CHARGRILLED GAMMON STEAK WITH PINEAPPLE (G.F.)  
(D.F.) 11.5  
SLOW COOKED DAUBE OF WELSH BEEF, CREAMED SAVOY  
CABBAGE, PANCETTA AND GLAZED SHALLOTS 15  
CRISPY BELLY PORK, CARAMELISED PEARS WITH RED WINE JUS 15  
SUPREME OF LOCAL CHICKEN, STILTON, WRAPPED IN BACON,  
WHITE WINE SAUCE 15  
PORK LOIN, BRANDY AND PEPPERCORN SAUCE, RED ONIONS AND  
CRACKLING (G.F.) 15  
ROASTED SEABASS, SAUTEAD SPINACH, LAVER BREAD WITH  
BUTTER SAUCE 16

PAN FRIED FILLET OF HAKE WITH MUSSELS, LINGUINE IN WHITE  
WINE AND GARLIC SAUCE 16  
SLOW ROASTED WELSH LAMB, SWEET POTATO, SWEET  
ONION AND MINT PUREÉ (G.F.) (D.F.) 16  
WILD MUSHROOM TART WITH PORT GLAZE (V) 12  
MOROCCAN SPICED AUBERGINE WITH RED PEPPER COURGETTE (V)  
(VEGAN) 12  
WELSH SIRLOIN STEAK, SAUTÉED MUSHROOMS,  
TOMATO, ROASTED RED ONION (G.F.) (D.F.) 20  
WELSH FILLET STEAK, SAUTÉED MUSHROOMS, TOMATO, ROASTED  
RED ONION (G.F.) (D.F.) 22

ALL MAIN DISHES ARE SERVED WITH BUTTERED NEW POTATOES, CHIPS OR SAUTÉ  
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DEITARY REQUIRMENTS

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## ON THE SIDE

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SEASONAL GARDEN SALAD (GF) (V) (D.F.) 3  
SEASONAL SELECTION OF VEGETABLES (GF) (V)  
(D.F.) 3  
PEPPERCORN OR GARLIC SAUCE (GF) (V) 2

SAUTÉED MUSHROOMS (GF) (V) 3  
CRISPY ONION RINGS (V) 3  
GARLIC AND HERB BREAD (V) 3

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## TO FINISH

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STICKY TOFFEE PUDDING 6  
HOT TOFFEE SAUCE AND VANILLA ICE CREAM

CHRISTMAS PUDDING, BRANDY AND MASCARPONE CREAM  
6

A SELECTION OF WELSH ICE CREAMS (G.F.) 6  
PLEASE ASK SERVER FOR FLAVOURS

CHOCOLATE CHEESECAKE, CONFIT ORANGES AND MERLIN  
LIQUORS 6

CRÈME BRULEE AND CHRISTMAS COOKIE 6

GINGER CAKE, LIME SORBET 6

WELSH CHEESES (G.F.) 6.5  
FRESH FRUIT, WALNUTS AND CHUTNEY

BLACKFOREST ÉCLAIR WITH CHOCOLATE SAUCE 6

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## COFFEE & AFTER DINNER DRINKS

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ESPRESSO 3

DOUBLE ESPRESSO 3.5

CAPPUCCINO 3

CAFETIERE OF COFFEE OR A SELECTION OF  
TEAS 3

G.F. = GLUTEN FREE  
D.F. = DAIRY FREE  
IF YOU HAVE ANY DEITARY REQUIRMENTS PLEASE  
LET YOUR SEVER KNOW