

NANT DDU BISTRO

WHILE YOU WAIT

OLIVES (V) (GF) (DF) **2**

SELECTION OF WARM BREADS, OLIVE OIL, BALSAMIC VINEGAR (V) (DF) **3.5**

CHORIZO IN HONEY (GF) (DF) **3**

HALLOUMI FRIES WITH SZECHUAN SAUCE (V) **3**

TO START

CHEF'S FRESH SOUP, CRUSTY BREAD (GF) (DF) **5**

ROASTED FIELD MUSHROOM IN GARLIC BUTTER TOPPED WITH WELSH CHEESE WITH TOASTED BRIOCHE (V) **5.75**

CHICKEN LIVER AND PORT PARFAIT, FOCACCIA, RED ONION MARMALADE (GF) **6**

COCKLES, LAVERBREAD & SMOKED BACON ON TOASTED SOURDOUGH BREAD **6**

MOROCCAN COUSCOUS WITH ROASTED MEDITERRANEAN VEGETABLES AND POMEGRANATE DRESSING (V) (DF) (VEGAN) **6**

SEARED BEEF SALAD WITH SWEET MUSTARD DRESSING (GF) **6.50**

MARINATED PORK SKEWERS WITH A CHILLI DIP (GF) **6**

NANT DDU CLASSIC PRAWN COCKTAIL, MALIBU, TOASTED PINE NUTS (GF) **6.50**

CAJUN SWEET POTATO FRIES, CREAM CHEESE, CHIVE DIP (V) **5.5**

BLUE CHEESE, SPINACH AND PINE NUT EMPANADAS (V) **6.50**

COD FRITTERS WITH ROMESCO SAUCE (DF) **7**

TO FOLLOW

PRIME CHARGRILLED GAMMON STEAK, PINEAPPLE (GF) (DF) **12**

SUPREME OF LOCAL CHICKEN, STILTON, WRAPPED IN BACON, WHITE WINE SAUCE** **16**

PORK LOIN, BRANDY AND PEPPERCORN SAUCE, RED ONIONS, CRACKLING (GF) **16**

BAKED HAKE WITH HERB CRUMB, GARLIC AND HERB SAUCE **17**

TRIO OF PORK, SAUTÉED SPINACH AND CIDER SAUCE (GF) (SLOW COOKED BELLY PORK, PAN ROASTED TENDERLOIN, CHARGRILL PORK LOIN) **18**

ROASTED WELSH RACK OF LAMB, APRICOT & PINE NUT CRUST AND RED WINE JUS (GF ON REQUEST) (SERVED MED/RARE) **18**

SEARED SALMON WITH CHORIZO AIOLI AND WATERCRESS (GF ON REQUEST) **16**

SLOW ROASTED WELSH LAMB, SWEET POTATO, SWEET ONION AND MINT PUREÉ (GF) **17**

SPRING VEGETABLE RISOTTO CAKES, CRISPY COURGETTE FRIES (V) (VEGAN) **13**

RICOTTA, LEEK & THYME CANNELLONI, GARLIC FLAT BREAD (V) **13**

WELSH SIRLOIN STEAK, SAUTÉED MUSHROOMS, TOMATO, ROASTED RED ONION (GF) (DF) **21**

WELSH FILLET STEAK, SAUTÉED MUSHROOMS, TOMATO, ROASTED RED ONION (GF) (DF) **24**

**THIS DISH TAKES 20-25 MINUTES TO COOK

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

ON THE SIDE

SEASONAL GARDEN SALAD (GF) (V) (DF) **3**

SEASONAL SELECTION OF VEGETABLES (GF) (V) (DF) **3**

PEPPERCORN OR GARLIC SAUCE (GF) (V) **2**

SAUTÉED MUSHROOMS (GF) (V) **3**

CRISPY ONION RINGS (V) **3.25**

GARLIC AND HERB BREAD (V) **3.25**

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TO FINISH

STICKY TOFFEE PUDDING
HOT TOFFEE SAUCE AND VANILLA ICE CREAM **6.25**

BAKED VANILLA CHEESECAKE WITH PASSION FRUIT AND
SPICED PINEAPPLE **6.25**

A SELECTION OF WELSH ICE CREAMS (GF) **6.25**
(PLEASE ASK SERVER FOR FLAVOURS)

BLACK FOREST KNICKERBOCKER GLORY TOPPED WITH
CANDIED PECANS **6.25**

WHITE CHOCOLATE PANACOTTA SERVED WITH ROASTED
RHUBARB AND AMARETTI CRUMB **6.25**

WARM COCONUT, ALMOND AND BLUEBERRY CAKE WITH
CLOTTED CREAM **6.25**

TRIO OF CLASSIC DESSERTS **6.25**
(PLEASE ASK SERVER FOR OPTIONS)

WELSH CHEESES (GF) **6.75**
FRESH FRUIT, WALNUTS AND CHUTNEY

COFFEE & AFTER DINNER DRINKS

ESPRESSO **3**

DOUBLE ESPRESSO **3.5**

CAPPUCCINO **3**

CAFETIERE OF COFFEE OR A SELECTION OF
TEAS **3**

GF = GLUTEN FREE
DF = DAIRY FREE

IF YOU HAVE ANY DEITARY REQUIRMENTS PLEASE LET YOUR
SERVER KNOW