

# 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 PURÉE (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

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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

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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**

GF = GLUTEN FREE

DF = DAIRY FREE

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