

# Nant Ddu Bistro

To start.....

Chefs soup of the day with baked bread

Nant Ddu classic prawn cocktail with toasted pine nuts (GF)(DF)

Roasted field mushroom in garlic butter topped with welsh cheese with toasted brioche (v) (GF)

Cajun sweet potato fries, cream cheese & chive dip (V)(GF)(DF)

Chicken liver port parfait, focaccia, red onion marmalade(GF)

Cod fish fingers with homemade tartare sauce

To follow.....

Roast Welsh beef with Yorkshire pudding(GF)(DF)

Roast loin of pork with stuffing, apple sauce, crackling(GF)(DF)

Roast Welsh leg of lamb with mint sauce(GF)(DF)

Chicken breast with sage and onion Stuffing(GF)(DF)

Baked hake with herb crumb, garlic and herb sauce

Spring vegetable risotto cakes, crispy courgette fries(GF)(DF)(VEGAN)

Slow roasted shoulder of Welsh lamb, sweet potato, sweet onion & mint puree + £1.00 extra(GF)(DF)

Welsh sirloin steak with sautéed mushrooms, tomato, roasted red onion + £5.00 extra(GF)(DF)

*All served with new potatoes and fresh vegetables*

To end.....

Sticky toffee pudding, hot toffee sauce and vanilla ice cream

Vanilla panacotta with raspberry compote

Apple and rhubarb crumble with custard (GF on request)

Chocolate brownie with caramel sauce and vanilla ice cream

**Main course £16.00 + any extra supplements**

**2 Course £19.95 + any extra supplements**

**3 Course £23.95 + any extra supplements**

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

**(GF)=Gluten free, (DF)=Dairy free**

**If you have any dietary requirements please let your server know**

**[nant-ddu-lodge.co.uk](http://nant-ddu-lodge.co.uk)**