



Seasonal A La Carte Menu 2017

Starters – Cyrsiâu Cychwynnol

Foie Gras

Foie Gras, Poached in Port wine, Game Jelly, Toasted Brioche
£9.50

Scallops

Hand-dived Scallop, Spiced Sweetbread, Romanesco, Truffle, Golden Raisin Vinaigrette
£9.50

Turbot

Fillet of Turbot Poached in Red Wine, Celeriac, Vinaigrette of Garden Leeks
£8.50

Mackerel

Salad of Mackerel and Ratte Potato, Whipped Olive Oil, Mustard, Cucumber
£8.50

Main Courses – Prif Gyrsiau

Venison

Welsh Venison Loin, Braised Shoulder,
Sour Milk Mash, Salsify, Crosnes, Chestnuts
£26

Monkfish

Fillet of Monkfish, Chicory, Sweetcorn Purée,
Confit Chicken Wing, Split Jus
£24

Beef

Fillet of Brecon Beef, Braised Short-Rib, Welsh Ale,
Green Onion, Lovage, Pearl Barley
£29

Grattin

Grattin of Brassica and Seasonal Greens,
Smoked Caerphilly Espuma, Wild Mushrooms,
Truffled Potato
£23.50

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To Finish – Pwdinau

'Tarte Fine'

Banana and Frangipane 'Tarte Fine', Peanut Butter, Chocolate Ice-Cream
£8.50

Soufflé

Mango and Passion Fruit Souffle, Frozen Yoghurt, Coriander
(Please note that the soufflé takes 25 minutes to prepare and we kindly ask
that you pre-order when the waiter or waitress takes your order)
£8.50

Cocoa

Grue de Cacao Ice Cream, Apple Caramel,
Candied Orange and Chestnut, Avocado Chocolate Mousse
£8.50

Cheese

Welsh Cheese Selection, Chutney and Homemade Crackers
£9.50
£15 to share

Please note that parties of 8 or more will be respectfully asked to pre-order

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