

Evening Menu

Appetisers

£4.00 each

Ox cheek bon bons
Arancini balls (V)
Marinated Gordal Olives (Vg)
Deep fried goats cheese parcel (V)
Tomato & mozzarella bruschetta (v)

Starters

Mediterranean seafood bisque, rouille **£8.50**
Mixed heritage tomato, grilled halloumi & chilli, ginger & lemongrass dressing (V) **£8.50**
Textures of pear, Perl las mousse, roasted pecans & raddiccio (V) **£8.50**
Baked goats cheese, red onion & tomato tart **£8.00**
Scallops, lobster & smoked haddock gratin, panko breadcrumb & nori seaweed **£12.50**

Mains

Duo of Lamb – Welsh lamb loin, Welsh faggot, pea puree, fondant potato & rosemary jus **£24.00**
Braised ox cheek, potato pave, baby turnips, baby carrots & horseradish **£20.00**
Welsh 6oz fillet Steak, ox cheek bon bon, triple cooked chips, pink peppercorn sauce **£32.00**
Welsh 9oz ribeye steak, ox cheek bon bon, triple cooked chips, mushroom ketchup **£29.00**
Garlic & parmesan gnocchi with truffle granola, mushroom, dehydrated tomato **£18.00**
Corn fed chicken fillet wrapped in pancetta with creamy mashed potato, Welsh cheddar sauce & honey glaze **£19.00**
Buttermilk spiced monkfish Urid dhal, onion bhaji & yoghurt dressing **£24.00**

Extras £3.90 each

Homemade triple cooked chips, Seasonal vegetables, Pomme puree, Mixed salad
Pink pepper corn sauce **£2.50** Garlic butter **£1.50**

Desserts

Pear & Earl grey souffle **£8.50**
Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£8.50**
Apple tarte tatin with cardamom ice cream **£8.50**
Duo of chocolate **£8.50**
Ginger crème brulee, orange shortbread **£8.00**
Cheeseboard: Celtic promise washed rind, Caerfi organic cheddar, Per Las blue, red onion marmalade, crackers **£9.50**
Selection of 3 ice creams or sorbets **£6.50**
Ice cream: vanilla, strawberry, chocolate, rum and raisin, salted caramel
Sorbet: raspberry, orange, chocolate, lemon and thyme, apple

If you have any allergies or dietary requirements, please speak to a member of staff.

Children's menu

Mains - £7.50

Preseli gold sausages, mash, gravy

Homemade meatballs, pasta, parmesan

Homemade breaded chicken strips, chips

Homemade battered fish bites, chips

All served with a choice of carrots, peas, beans or salad.

Desserts - £4.95

Triple chocolate brownie, ice cream

Sticky toffee pudding, butterscotch, ice cream

Chocolate knickerbocker glory

Selection of ice-creams:

Strawberry, chocolate, salted caramel, vanilla

Selection of Sorbets

Raspberry, orange, chocolate, apple

Coffees

Filter coffee **£3.50**

Americano, cappuccino, mocha, latte, flat white **£3.80**

Single/double espresso **£2.40/£3.40**

Hot chocolate **£3.80**

Macchiato **£2.60** Liqueur coffees **£5.95**

Pot of tea, or specialty tea **£3.25**

All served with our homemade Wolfscastle Country Hotel fudge.

Cocktails

Classic mojito: Havana Club 3, Lime juice, mint leaves, sugar **£8.95**

Pembrokeshire bramble: Local dry gin, crème de mure, blackberry puree

honey, mint leaves, cranberry juice **£10.95**

Aperol spritz: Aperol liqueur, prosecco, soda, sliced orange **£8.95**

Espresso martini: Smirnoff vodka, Kahlua, vanilla syrup, espresso **£10.95**

Peach Bellini: Archers peach schnapps, prosecco, peach syrup **£8.95**

Passionfruit martini: Cîroc vodka, passionfruit puree, vanilla syrup, lemon & pineapple juice, served with 50ml
prosecco **£10.95**

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