



## Market Dinner Menu

2 Courses £27.50 per person

3 Courses £29.50 per person

Served between 7.00 pm and 8.30 pm

Pea soup,  
peas, fèves, rye crumb

Penmaenuchaf Hall cured gravadlax,  
herb salad, lemon dressing

Ham terrine,  
pickled fennel and turnips

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Crispy pork belly,  
Chantenay carrots, herb potatoes

Grilled plaice,  
fish goujon, new potatoes, tender stem broccoli, tartare sauce

Salt baked celeriac risotto

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Strawberry cheesecake,  
black peppered strawberries, balsamic ice cream

Coconut panna cotta,  
pineapple textures

Farmhouse cheddar and Welsh brie,  
served with biscuits, grapes, apple, celery

Filter, cappuccino or espresso coffee served  
with home made petit fours - £4.45 per person

**If you have any food allergies, intolerances or special dietary requirements, please let us know before placing your order.**

Some desserts may be unsuitable for vegetarians. Please ask.

Guests are kindly reminded that the hotel, restaurant and terrace are non-smoking.  
Please refrain from using your mobile phone in the restaurant. Thank you.