

THE INN AT PENALLT

To start...

Beignets

smoked cheese with
cauliflower cream & white
truffle oil

£6.95

Steamed King Scallops

served with pak choi,
sesame seeds, spring
onions, chilli & ginger
teriyaki sauce.

£10.95

Beetroot & Goats Cheese Salad

crisp rainbow & golden
beetroot with pea shoots,
carrot & garlic oil salad,
garnished with French
goats cheese & radish

£6.95

Freshly Made Soup

bread and butter

£5.95

Confit Chicken Leg

Liliput caper & celeriac
remoulade, curly endive &
cress

£6.95

Risotto

chorizo & pea, with wild
rocket & parmesan

£5.95

Menu subject to seasonal changes N.B: if you would like a dish a little simpler or you have dietary requirements, please do not hesitate to notify us. We take allergies seriously and we endeavour to assist where possible. However, it is ultimately your responsibility to ensure your food choices are suitable for your personal consumption.

All our food is prepared fresh, on the premises and to order. Please note that during our busy times, there may well be a delay.

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Main....

Spring Lamb

roasted 8oz lamb rump
with two day lamb & mint
Jus reduction, served with
creamy mashed potato &
seasonal vegetables

£16.95

Creamy Tagliatelle

spring onion, lemon, green
peppercorn, feta cheese &
dill

£11.95

Honey Glazed Pork

served with mustard
mash, jus & seasonal
vegetables

£14.95

21 Day Aged 6oz Fillet Steak

with pulled braised oxtail
in a rich beef Jus, creamy
dauphinoise potatoes & ,
seasonal vegetables
garnished with sliced
radish

£25

Catch of The Day

Ask for details

Rainbow Vegetable Torte

layers of vegetables with
garlic cream, fresh
tomatoes & a herbed
panko crumb crust

£10.95

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To Finish.

Chocolate Fondant

served with Cointreau ice
cream
£7.00

Espresso Crème Brulee

with amaretti biscuit.
£5.00

Rum & Vanilla Bakewell

Tart

Raspberry infused
chantilly cream
£6.50

Eton Mess

with berry compote & rich
homemade chantilly
cream & fresh berries
£5.50

Mille Feuille

layers of puff pastry, apple
compote, poached apple
Parisian topped with piped
double cream & garnished
with an apple rose &
caramel sauce
£7.00

Selection of Welsh & Continental Cheese **3 for £8 or 6 for £11**

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*(recommended cheese wine/port - Morris Black Label Muscat 75ml £6.50
Cockburn Fine Ruby Port £4.75*

Coffee, Tea & Liquor Coffees

Coffee

Affogato al caffe- vanilla ice cream with a shot
of espresso £3

Espresso £1.90

Americano £2.70

Cappuccino £2.90

Latte £2.90

Mocha £2.95

Hot chocolate £3

Tea

English breakfast tea £2.80

Sencha green tea £2.50

Earl grey £2.50

Port

Cockburn Fine Ruby Port £4.75

Fonseca Porto Organic Port £3

Liquor Coffees

Irish Cream Coffee (Baileys) £6

Gaelic Coffee (Scotch Whisky) £6

Café Royale (cognac or Armagnac) £7

Russian Coffee (with vodka) £6

English Coffee (with Gin) £6

Shin Shin Coffee (Rum) £6

Orange Coffee (Cointreau) £6

Cocktails

White Russian, vodka, cream, liqueur
coffee £8

Screwdriver, orange juice and vodka £7

Godfather, scotch whiskey and Amaretto £9

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