

# EVENING MENU

Prepared by our expert chefs, we offer a range of tempting starters, succulent main courses and delicious puddings. We're proud of our Welsh heritage and confident our evening menu will be sure to delight, for any occasion. Please ask your server for today's specials.

## FIXED PRICE MENU 3 courses for £18.95\*

Available Tuesday - Thursday from 5pm ● Denotes dishes available as part of the fixed price menu

### STARTERS

**Breads & oil** a selection of Artisan breads, with Grissini breadsticks, olives and a balsamic & olive oil dressing (v) £3.95

**Figs in prosciutto** stuffed with Mon Las blue cheese and drizzled in honey £6.95

- **Smoked cod croquettes** with crispy capers, shaved lemon and garlic mayonnaise £5.50

**Wood pigeon** sliced pigeon breast with crispy parsnips, roasted hazelnuts, pickled beetroot and blackberries in a balsamic dressing £6.95

- **Soup of the day** with toasted buckwheat sourdough and butter. Ask your server for the soup of the day (v) £4.95

**Scallops, king prawns & squid** in garlic & lemon butter, with capers and toasted buckwheat sourdough £7.50

- **Grilled pear & roasted walnut salad** with Mon Las blue cheese and bulgar wheat in a honey mustard dressing (v) £5.95  
*Vegan option available. Please ask your server for more details.*

**Venison scotch egg** with classic black pudding and tomato chilli jam £5.95

### SHARERS

**Baked Camembert** infused with garlic & thyme, with apple, celery, carrot and toasted buckwheat sourdough (v) £10.95

**Welsh Ploughman's board** Carmarthen cured ham, Mon Las blue cheese, Snowdonia Black Bomber mature Cheddar, roasted walnuts, olives, pickled onions, grapes, apple and toasted buckwheat sourdough, with spiced apricot, beetroot & horseradish and piccalilli chutneys £13.95

### MAINS

**Grilled pear & roasted walnut salad** with Mon Las blue cheese and bulgar wheat in a honey mustard dressing (v) £9.95  
*Vegan option available. Please ask your server for more details.*

**Woodland mushroom & black truffle papperdelle** tossed in fresh cream and wilted spinach, with shaved Gran Levanto cheese (v) £11.95; with sliced chicken breast £14.95

- **Roasted pork belly** with sage mash, green beans and a Welsh cider & wholegrain mustard sauce £13.95

**Crispy duck salad** tossed in plum sauce, with rocket, spinach, spring onion, carrot, cucumber and coriander in a honey mustard dressing £12.95

**Pan-roasted lamb rump** with potato gratin, minted pea purée and a red wine jus £17.95

**Guinea fowl** with roasted root vegetables, and a Madeira & prune jus £14.25

**Pan-fried venison** with celeriac mash, savoy cabbage, fresh blackberries and a dark chocolate sauce £18.95

- **Chicken supreme** with potato gratin, green beans, black truffle butter and a Madeira jus £12.95

- **Roasted butternut squash & cranberry tagine** with caramelised red onion and Moroccan cous cous (v) (vg) £10.95

**Welsh beef burger** topped with back bacon, Emmental cheese, tomato, red onion, rocket and dill pickle in a brioche bun with thick cut chips £11.95

### STEAKS

Our steaks are 28 day matured and served with Welsh red mustard & tarragon butter, confit tomato, flat cap mushroom and thick cut chips

- **8oz rump steak** £14.95 \*£3.00 supplement applies for the fixed price menu **8oz sirloin steak** £19.95 **7oz fillet steak** £24.95  
**Chateaubriand to share** £49.95

**Add:** scallops £6.00, garlic king prawns £4.00  
Pepper sauce, classic béarnaise sauce (v) or bordelaise sauce £2.50

PLEASE TURN OVER FOR FISH, SIDES AND PUDDINGS

## FISH

- **King prawn pappardelle** in a lobster based bisque, with shaved Gran Levanto cheese, spinach, red chilli and lemon £13.95
- Monkfish** wrapped in crispy prosciutto, with kale, cumin roasted carrots and a roasted squash purée £15.95
- Pan-fried salmon fillet** topped in a salsa verde dressing, with new potatoes, green beans and garden peas £14.25

## SIDES

**Brains SA Gold beer**  
**battered onion rings** £2.95  
**Dressed house salad** (v) £3.00

**Seasonal greens** (v) £3.00  
**Coleslaw** (v) £3.00  
**Thick cut chips** (v) £2.95

**Sweet potato fries** (v) £3.25  
**Garlic flatbread** (v) £3.95

## PUDDINGS

**Coconut sorbet**  
with fresh blackberries (v) (vg) £4.95

- **Sticky toffee & date pudding**  
our own recipe, with toffee sauce and vanilla pod ice cream, custard or clotted cream (v) £5.95

**Sachertorte**  
Viennese inspired chocolate cake with a rich chocolate sauce and whipped cream (v) £5.95

**Panettone bread & butter pudding**  
with vanilla pod ice cream, custard or clotted cream (v) £5.50

**Black cherry & mascarpone cheesecake**  
with cherry coulis (v) £5.95

**Warm chocolate & almond brownie**  
with peanut butter & caramel ice cream and chocolate sauce (v) £6.25

**Plum & stem ginger crumble\*\***  
infused with Penderyn whisky and served with vanilla pod ice cream, custard or clotted cream (v) £5.95

- **Trio of Welsh ice cream**  
three scoops of Mario Dallavalle's award winning ice cream with Rossini curls (v) £4.95

**Tiramisu\*\***  
layers of Marsala coffee soaked sponge and mascarpone cream, topped with Amaretti biscuits £6.95

**Welsh cheese sharing slate**  
Mon Las blue cheese, Cenarth brie, Y-Fenni Cheddar and Snowdonia Black Bomber mature Cheddar, with Bara Brith, grapes, spiced apricot chutney and Welsh Cradoc crackers (v) £9.50

### OUR SHARING SLATE £10.95

Enjoy our warm chocolate & almond brownie, sticky toffee & date pudding, plum & stem ginger crumble and black cherry & mascarpone cheesecake, with vanilla pod ice cream and peanut butter & caramel ice cream (v)

### HOT DRINK AND A MINI PUDDING £5.25

- **Any hot drink\* with one of our mini puddings**  
Choose from; warm chocolate and almond brownie, sticky toffee & date pudding or Sachertorte  
(See puddings for full description and allergen information)

## HOT DRINKS

**Pot of tea / fruit infusion** £1.90  
**Espresso** £2.00

**Macchiato** £2.25  
**Americano** £2.25

**Flat white** £2.25  
**Latte** £2.50

**Cappuccino** £2.50  
**Hot chocolate** £2.50

\*Terms and conditions apply. All items are subject to availability. Approximate weights shown are prior to cooking. Some products may contain nuts or nut oils. Dishes marked with a (v) do not contain meat or fish. Dishes marked with a (vg) are suitable for vegans. Dishes marked with \*\* contain alcohol. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. For full allergen information on our food and drinks, please speak to a member of the team. Fish and poultry dishes may contain bones. For full terms and conditions visit [www.sabrain.com](http://www.sabrain.com)