



nanteos
bistro menu



Starters	£
Slow roast tomato & rosemary soup, focaccia croutons	6.5
Ham hock and caper terrine	7.5
Sweet potato gnocchi, sage butter, shaved parmesan	7
Brown butter mushrooms, Perl Wen cheese, shallots	8.5
Salt baked heritage beetroot, avocado, feta, linseed cracker	7.5
Smoked salmon salad, pickled quail's egg, frisée, dill & lime dressing	8.5
Chorizo scotch egg, Nanteos pickles	8.5
Tandoori monkfish, raita, lime chutney, puffed rice	11
Mains	£
Nanteos pheasant & cider sausages, grain mustard mash, jus.	16.5
Curried tofu, red lentil dahl, roast cauliflower, coriander chutney	13.5
Nantclyd organic pasta cacio e pepe, caprese salad	14.5
8oz salmon & haddock fishcake, sauté spinach, sorrel hollandaise	14
Mansion Welsh beef burger, triple cooked beef dripping chips	15.5
Wild seabass, olive oil mash, pea velouté, crisp pancetta, samphire	21.5
Corn fed chicken Milanese, spaghetti pomodoro, roast tomatoes	16
Medium rare 9 oz onglet steak, tarragon salted potatoes pont neuf, crisp shallots, bearnaise	21.5
Roasted ling, spiced lentils, cavolo nero	22
Duck confit, classic cassoulet	17.5
10 ounce Welsh sirloin steak, roasted bone marrow roasted tomatoes, Triple cooked beef dripping chips, watercress	24.5
<i>Choice of butter: garlic & herb, anchovy & balsamic, café de Paris, tomato & chilli</i>	



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Sides	£
House sourdough, flavoured butter	3.00
Triple cooked beef dripping chips	3.50
Seasonal leaf salad	3.5
Seasonal greens, onion & garlic	3.5
Potato galette, parmesan, anchovy & lemon mayo	3.5
Broccoli with salamanca olives	4
Pommes purée	3.5
Roasted butternut squash, smoked Nanteos Honey, toasted pumpkin seeds	4
Desserts	£
Triple chocolate brownie, clotted cream ice cream	7
Mini black forest gateau	7
Rhubarb & custard crème brûlée, orange biscotti	7
Coffee & caramel choux bun nougat ice cream	7
Lemon tart, raspberry, sablé biscuit	7
Selection of British cheeses	10