



nanteos
bistro menu

Starters

£

Curried parsnip velouté with parsnip bhajis	7.50
Miso-maple glazed carrot, carrot ketchup, hummus, pickles, chickpea pine nut crumb	8.00
Spiced monkfish, raita, lime chutney, puffed rice, coriander	11.00
Brown butter wild mushrooms, Perl wen, sourdough, pickles	8.50
Chorizo & prawns with tempranillo, soft poached egg, warm sourdough	9.00
Salmon pastrami, celeriac & apple rémoulade, rye crispbread, coriander	11.00

Mains

Welsh sirloin steak, roasted bone marrow roasted tomatoes, beef dripping triple cooked chips, watercress peppercorn sauce	24.50
Welsh 6oz beef burger, black bomber cheese, black garlic aioli, sourdough bun, baby gem, triple cooked chips	15.50
Squash risotto, mascarpone, parsley pesto	13.50
Baked salmon, roasted heritage beets, sautéed spring greens, dill hollandaise	21.50
Lamb rump, celeriac mash, dashi & miso braised leeks, furikake	24.50
Chicken supreme, pomme purée, tenderstem, pine nuts, jus	19.50
Perl Wen mac & cheese, pickled confit duck, plum balsamic glaze, pumpkin seeds	14.50
Venison cottage pie, étuvée carrots, parsnip purée, buttered kale	19.00

Desserts

Date pudding, tonka bean ice cream	7.00
Triple chocolate brownie, clotted cream	7.00
Chocolate parfait, peanut butter caramel, citrus, lime segments, salted peanut butter crumb, baked white choc	7.00
Lemon curd tart, preserved strawberries, sablé	7.00
Selection of Welsh cheeses + accompaniments	10.00