

# DINNER MENU

Available from 6.00pm - 9.45pm

## STARTERS

<b>Soup of the Day</b> Served with crusty bread	<b>£5.50</b>
<b>Twice Baked Pant-Ys-Gawn Goats' Cheese Soufflé (V)</b> With endive salad and walnut dressing	<b>£6.75</b>
<b>Chilli and Sage Roasted Pumpkin Risotto (V)</b> With Tallegio	<b>£6.50</b>
<b>Pan Seared Scallops</b> With Jerusalem artichoke purée and sauce vierge	<b>£10.50</b>
<b>Red Mullet Wrapped in Air Dried Ham</b> With pesto, frisée and pimento	<b>£10.50</b>
<b>Oxtail Ravioli</b> With thyme and cépes	<b>£7.50</b>
<b>Ham Hock Terrine</b> With apple, quince and rosemary compote and fig bread	<b>£7.25</b>

## STEAKS

<b>8oz Welsh Rib Eye Steak</b>	<b>£22.00</b>
<b>8oz Welsh Sirloin Steak</b>	<b>£22.00</b>

Locally reared in the Usk Valley and matured for twenty-one days

Both served with hand-cut chips, roasted plum tomatoes, chestnut mushrooms, watercress and a choice of home-made sauces:

**Red Wine and Shallot  
Peppercorn**

## SIDE ORDERS

<b>Hand-Cut Chips</b>	<b>£3.50</b>
<b>Pink Fir Apple Potatoes</b>	<b>£3.50</b>
<b>Panache of Vegetables</b>	<b>£3.50</b>
<b>Green or Mixed Salad</b>	<b>£3.50</b>

## MAIN COURSES

<b>Wild Mushroom, Red Onion and Courgette Frittata (V)</b> With roquette salad	<b>£10.50</b>
<b>Pappardelle with Black Figs, Chilli, Parmesan and Crème Fraîche (V)</b>	<b>£12.50</b>
<b>Smoked Haddock</b> With poached hen's egg, asparagus and Hollandaise sauce	<b>£13.00</b>
<b>Turbot Baked in "Taffy Apple" Cider</b> With tomatoes, mustard and thyme, and pink fir apple potatoes	<b>£21.00</b>
<b>Pan Fried Skate</b> With black olive crushed potatoes, home-dried tomatoes and nut brown butter	<b>£16.00</b>
<b>Welsh Venison Haunch Steak</b> With sweet potato purée, juniper Savoy cabbage, beetroot game chips and chocolate sauce	<b>£21.00</b>
<b>Roast Poussin</b> With Lyonnaise potatoes, grapes and tarragon	<b>£15.00</b>
<b>Locally Cured Honey Glazed Back Bacon</b> With colcannon and caramelised apples	<b>£14.00</b>
<b>Clay Pot Roasted Pheasant</b> With celery, thyme, chestnuts and port	<b>£14.00</b>

All prices are inclusive of VAT. Gratuities are at your discretion.

All dishes may contain traces of nuts. Our team of chefs are happy to cater for dietary requirements on request.

## DESSERTS AND SAVOURIES

<b>Vanilla Panna Cotta</b> With Kirsch marinated cherries and sesame snap	<b>£5.75</b>
<b>Mulled Wine Poached Pear (V)</b> With toasted brioche and mascarpone	<b>£5.75</b>
<b>Coconut Tartlet (V)</b> With caramelised pineapple and pineapple sorbet	<b>£6.50</b>
<b>Hot Chocolate Coulant (V)</b> With mint and bitter chocolate syrups (Please allow 20 minutes for preparation of this dessert)	<b>£7.50</b>
<b>Trio of Twenty Ten's Home-Made Ice Creams and Sorbets (V)</b>	<b>£5.50</b>
<b>Twenty Ten's Buck Rarebit (V)</b> Snowdonian cheddar and toasted brioche rarebit with poached egg and watercress	<b>£6.25</b>
<b>Selection of Welsh Cheeses</b> With grapes, membrillo, honey and savoury biscuits	<b>£9.50</b>

## SWEET WINE

	Glass	Bottle
<b>Concha Y Toro, Late Harvest, 2004</b> Sauvignon Blanc, Private Réserve	<b>£6.50</b>	<b>£27.00</b>

## PORT

<b>Taylor's LBV</b>	<b>£6.10</b>
<b>Ramos Pinto 83</b>	<b>£10.50</b>
<b>Grahams Vintage 77</b>	<b>£12.00</b>

## COGNAC, ARMAGNAC & BRANDY

	(25ml)
<b>Hennessy VS 3 Star</b>	<b>£3.85</b>
<b>Hennessy Paradis</b>	<b>£37.00</b>
<b>Hennessy XO</b>	<b>£13.60</b>
<b>Hine Antique</b>	<b>£13.10</b>
<b>Hine Rare &amp; Delicate</b>	<b>£4.90</b>
<b>Hine Signature</b>	<b>£4.20</b>
<b>Janneau VSOP</b>	<b>£4.65</b>
<b>Janneau 5 year</b>	<b>£4.10</b>
<b>Asbach Uralt 21 year</b>	<b>£13.95</b>
<b>Arzente Brandy 10 year</b>	<b>£8.00</b>

## SPECIALITY COFFEES

<b>French Coffee</b> Hennessy 3 Star	<b>£4.80</b>
<b>Barbados Coffee</b> Bacardi White Rum	<b>£4.80</b>
<b>Italian Coffee</b> Amaretto	<b>£4.80</b>
<b>Gaelic Coffee</b> Bells Scotch Whisky	<b>£4.80</b>
<b>Baileys Coffee</b> Baileys Irish Cream	<b>£4.80</b>
<b>Calypso Coffee</b> Tia Maria	<b>£4.80</b>
<b>Jamaican Coffee</b> Lambs Navy Rum	<b>£4.80</b>
<b>Mexican Coffee</b> White Tequila	<b>£4.80</b>
<b>Russian Coffee</b> Smirnoff Vodka	<b>£4.80</b>
<b>Irish Coffee</b> Jameson's Whiskey	<b>£4.80</b>
<b>Highland Coffee</b> Drambuie	<b>£4.80</b>
<b>Triple Sec Coffee</b> Cointreau	<b>£4.80</b>

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