Appetisers / Blasegnnaer

Selection of Breads
Served with Olive Oil & Balsamic. (V, VG) £5.50

Houmous *
Smooth houmous served with chargrilled pitta.
Drizzled with spicy chilli oil & topped with sesame seeds. (VG) £6.00

Olives
Sicilian olives, marinated in a citrusy blend of orange & lemon. (GF, VG) £5.50

Garlic Bread *
Warm, crusty bread with garlic butter. (V) Small: £5.50 Large: £6.00

Cheesy Garlic Bread *
Our classic garlic bread, with a melting of mature cheddar cheese. (V)
Small: £6.00 Large: £6.50

Starters / Dechreuwyr

Soup of the Day
Served with oven-baked bread. (V, VG Available) £8.00

Baked Portobello Mushroom
Served Boursin cheese, toasted pine kernel crumb, grilled artichokes & rocket salad. (V) £9.50

Pork, Chicken & Penderyn Pâté
Served with toasted sourdough & Autumn fruit chutney. £9.50

Nduja Arancini
With garlic wilted spinach, marinara sauce & grated Parmesan. £9.50

Vinegar Tempura Fish Goujons
With crisp dressed salad and tartare sauce. £9.50

Oven Baked Camembert Cheese *
With plum & apple chutney and baked ciabatta. Ideal for 2 people. (V) £18.00

Main Courses / Prif Gyrsiau

Traditional Roast Turkey
Roast turkey breast with chestnut stuffing, chipolata sausage wrapped in smoked bacon, buttered mash potato & rich turkey jus. Served with carrots, fine beans, roasted sprouts & roast potatoes. £23.00

Braised Welsh Featherblade
Slow cooked blade of Welsh beef served with parsnip purée, parsnip crisps, roast potatoes & a wild mushroom & red wine sauce. £23.00

Honey Glazed Gressingham Duck Breast
Roasted duck breast glazed with honey, served with smoked bacon creamed cabbage, garlic & thyme fondant potato & a star anise sauce. £24.00

Roast Fillet of Stonebass
Stonebass fillet with ratatouille, Kalamata olives, rocket and basil pesto, accompanied by herb buttered new potatoes. £22.00

Roasted Artichoke Fettuccine
Artichokes with air dried tomatoes, Kalamata olives and fettuccine pasta, bound in tomato pesto and topped with pine kernels and rocket leaves. (V) £19.00

Chestnut Roast
With cranberry stuffing, mash potato & red wine and tarragon sauce. Served with carrots, fine beans, roasted sprouts & roast potatoes. (V) £21.00

Fish & Chips *
Battered Haddock served with steak-cut chips & a side of garden or mushy peas. £19.50

Classic Beef Lasagne
Layers of pasta, beef & rich tomato sauce. Served with a side salad. £19.00

Grilled 12oz Gammon *
With a sweet grilled pineapple slice & a fried egg. Served with steak-cut chips & onion rings. £21.00

Curry of the Day *
Our chef's authentic curry. Served with braised rice, naan bread, poppadoms, mango chutney & mint yoghurt. (V, VG Available) £19.00

The Aberdunant Burger *
Two ¼ lb beef patties with Welsh rarebit cheese, smoked bacon crisp & house burger sauce. £19.00

Vegetarian Burger
Two ¼ lb veggie burgers accompanied by roasted mushroom & sweet chilli jam. (V, VG Available) £18.00

All burgers served on a pretzel bun with red onion, lettuce, gherkin, onion rings, french fries & house slaw.

Side Orders / Prydau Ar Yr Ochr

Steak Cut Chips *£4.00* French Fries *£4.00* Jacket Potato *£4.00*
Herbed New Potatoes *£4.00* Seasonal Vegetables *£4.00* Peas *£1.50*
Baked Beans *£1.50* Onion Rings *£3.50* Side Salad *£4.00* Bread Roll *£1.50*

From the Grill

Cooked to your liking by our professional chefs

Rump Steak / Stecen Ffolen *	£25.00	Fillet Steak / Stecen Ffiled *	£36.00
Rib Eye Steak / Stecen Asen *	£32.00	Salmon Steak / Stecen Eog *[1]	£21.00
Sirloin Steak / Stecen Syrlwyn *	£29.00	Chicken Breast / Brest Cyw Iâr *[1]	£19.00

Try our Steak on the Stone

Our locally sourced Welsh Steaks are available to be cooked on a hot Lava Stone exactly the way you like. Every mouthful is guaranteed to be as hot and delicious as if it were the first.

Mae ein Stêcs Cymreig lleol ar gael i'w goginio ar Garreg Lafa boeth yn union fel y dymunwch. Mae pob llond ceg yn sicr o fod mor boeth a blasus a phe bai'r cyntaf.

Garnish / Garnais

Tomato, Mushroom, Onion Rings and choice of Potato

Steak Sauces (GF) £4.50

Homemade by our Chefs

Peppercorn Stilton Diane

[1] Not available "On The Stone". Please note, by requesting the Chefs cook your steak they cannot be served on the Stone.

*All sauces are Gluten Free. An allergen guide is available upon request. Ask your server for details. Items denoted with an * can be made Gluten Free. GM Oil may be used for frying.*

*Mae pob saws yn rhydd o glwten. Mae canllaw alergenau ar gael ar gais. Gofynnwch i'ch gweinydd am fanylion. Gellir gwneud eitemau a ddynodir â * yn Ddi-glwten. Gellir defnyddio Olew GM ar gyfer ffrio.*

Bistro
ABERDUNANT HALL

FESTIVE MENU