
Starters, Soups and Salads

V ~ French Onion Soup

*laced with sherry and white wine
and over-baked with Cheddar cheese on baguette 5.75*

King Prawns with American Cocktail Sauce

*set on a colourful lettuce and tomato medley
with prawn crackers and grain mustard dressing 9.00*

V ~ “Dolmades” & Humus

*vine-leaves stuffed with rice, red onions and spices,
humus, olives and pita bread 6.75*

Farmhouse Pâté with Mesclun Salad,

Cumberland sauce and toast 7.25

V ~ Pant-Ysgawn Goat Cheese and Tomato Tart

rocket salad, Balsamic infused 7.75

Illtuds 216 Duck Salad (spicy)

*sautéed duck in sweet chilli sauce, pink grapefruit segments,
mixed nuts and pomegranate
on diced iceberg lettuce 7.75 / 12.75 (main)*

Graved Lax

*fresh salmon sides marinated in Gin and citrus – beetroot juice,
cured with dill, juniper berries, Demerara sugar and rock salt,
toast and mustard – horseradish dip 9.75*

Mains

White Wine Battered Cod Fillet

chips, mushy peas, tartar sauce and malt vinegar 14.25

V ~ Shallow-fried Glamorgan Sausages

*on wilted greens with tomato sauce
new potatoes 13.75*

Curried Chicken Breast

*steamed basmati rice, vegetables,
papadum and mango chutney 14.00*

Smokey BBQ Pork Ribs,

*glazed with honey and Bourbon,
BBQ sauce and chips 18.50*

Slow Roasted Belly Pork

caraway jus, mash and fresh vegetables 16.50

Illtud's 216 Burger

*served with tomato relish, chips and all the trimmings,
with/ without cheese and jalapeños 13.25*

Traditional Steak and Kidney Pudding with Port Wine Sauce

chips, seasonal vegetables 16.50

Grilled Black Angus Sirloin Steak

grilled tomato and a generous bowl of chips 22.50

*Madagascar pepper Sauce, Sauce Béarnaise,
Blue Stilton Sauce or Fine Port Wine Sauce 3.50
Onion rings in ale batter 3.50*

Puddings and Cheese

Illtud's 216 Trifle

*mulled wine flavoured cranberry trifle
topped with custard and whipped cream,
almonds and pomegranates 5.25*

Chocolate Mousse with Mango Coulis

raspberry cream in a chocolate basket 7.50

Original Austrian Apple Strudel

custard or vanilla ice cream (contains nuts) 7.50

Grand Marnier Brûlée

orange segments and chocolate brownie 5.75

Steamed Sticky Toffee Pudding

toffee sauce and vanilla ice cream 6.75

Selection of Locally Produced Welsh Ice Creams:

*Cornish style vanilla, chocolate, strawberries & cream,
rum & raisin, banana fudge or lemon meringue
with your choice of toppings: chocolate sauce, strawberry or mango coulis 6.25*

Selection of Welsh Farmhouse Cheese

with quince cheese, fruit and biscuits 8.75

*Should you have any special dietary requirements, please advise your waiter,
as products may contain nuts and other allergens*

Prices include VAT at the applicable rate. Service charges are not included.