
Starters, Soups and Salads

V ~ Creamy Chestnut and Parsnip Soup

wild cranberries 6.75

Potted North Atlantic Shrimps and Crab Meat

served with two cocktail sauces, watercress and toast 9.75

“Welsh Dragon Pâté”

*potted, chopped lamb liver with red chillies and herbs,
orange and brandy flavoured cranberry sauce,
red onion and orange salad, toast 8.50*

V ~ Pant-Ysgawn Goat Cheese and Tomato Tart

rocket salad, Balsamic infused 8.25

Smoked Scottish Salmon

horseradish cream, capers, chopped red onions and toast 10.25

Deep Fried Whitebait with Lemon Aioli

fresh mixed greens, French dressing 7.75

Mains

Delicious Fish Cake in Crispy Breadcrumbs

*made of smoked haddock, mozzarella and spring onions,
chips, peas and tartar sauce 15.25*

V ~ Mediterranean Vegetables Tart

*filled with courgettes, peppers, red onion and cherry tomatoes,
with a basil and pumpkin seed crust
chips, colourful salad, Balsamic infused 14.75*

Curried Chicken Breast

*steamed basmati rice, vegetables,
papadum and mango chutney 16.00*

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 17.50

Illtud's 216 Burger

*served with tomato relish, chips and all the trimmings,
with/ without cheese and jalapeños 13.75*

Traditional Steak and Kidney Pudding with Port Wine Sauce

chips, seasonal vegetables 17.50

Grilled Black Angus Sirloin Steak

grilled tomato and a generous bowl of chips 23.50

*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

New York Cheesecake

with strawberry coulis and vanilla ice cream 6.50

Chocolate Mousse with Mango Coulis

raspberry cream in a chocolate basket 7.75

Original Austrian Apple Strudel

custard or vanilla ice cream (contains nuts) 7.50

Grand Marnier Brûlée

orange segments and chocolate brownie 6.50

Steamed Sticky Toffee Pudding

toffee sauce and vanilla ice cream 7.25

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 6.75

Selection of Welsh Farmhouse Cheese

with quince cheese, fruit and biscuits 9.25

*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.