



Breakfast Menu

Full Welsh Milk Wood Breakfast 10.50

Pork & Leek Sausage, Two Rashers of Carmarthen Sweet Cured Back Bacon, Laverbread & Oat Bon Bon, Baked Beans, Local Free Range Fried Egg, Hash Brown, Confit Tomato, Flat Mushroom, Sourdough Toast.
Add Black Pudding 1.50

Vegetarian Milk Wood Breakfast 9.50

Two Vegetable Sausages, Baked Beans, Hash Brown, Confit Tomato, Flat Mushroom, Local Free Range Fried Egg, Sourdough Toast.

Eggs Benedict 8.00

Toasted English Muffin, Carmarthen Sweet Cured Back Bacon, Local Free Range Poached Eggs, Hollandaise Sauce.

Eggs Copenhagen 9.50

Toasted English Muffin, Scottish Oak Smoked Salmon, Local Free Range Poached Eggs, Hollandaise Sauce.

Eggs Florentine 7.50

Toasted English Muffin, Baby Spinach, Local Free Range Poached Eggs, Hollandaise Sauce.

Lemon Parfait 6.50

Yoghurt, Lemon Curd & Granola Parfait

American Pancake Stack 8.00

Layered with Beechwood Smoked Streaky Bacon & Lashings of Maple Syrup

Bacon Sandwich 4.00

Carmarthen Sweet Cured Back Bacon on White or Malted Sourdough Bloomer

Sausage Sandwich 4.00

Pork & Leek Sausages on White or Malted Sourdough Bloomer

White or Malted Sourdough Bloomer Toast with Whipped Butter, Jam, Marmalade or Honey 3.00

Breakfast cocktails

Bloody Mary | 12

Vodka, Tomato Juice, Lemon Juice

Mimosa | 11

Prosecco, Orange Juice, Grenadine



MILK WOOD HOUSE

LUXURY LODGES

Lunch Menu

Starters

Homemade Soup of the Day

Italian Bread, GF Available 8.50

Beetroot Bhaajis

Mint Yogurt, Mango Chilli Salsa (V) 8.50

Oak Smoked Salmon Rilette

Artisan Crackers, Raita Dipping Sauce 8.50

Warm Barra Gallega

Balsamic Dipping Oil, Olives (VG) 6.00

Mains

Line Caught Cod

Chunky Chips, Smashed Minted Peas, Tartar Sauce, Scorched Lemon 16.50

Dylan's Beef Burger

Welsh Cheese, Bacon, Onions, Tomato, Leaves, Burger Sauce, Seasoned Fries 18.00

Moules Mareniere

Onions, Garlic, White Wine, Cream, Fresh Herbs, Pomme Frites 18.00

Flame Grilled Chicken Caesar Salad

Garlic Croutons, Cos Lettuce, Anchovies, Shaved Grana Padano 10.50

Chicken Cordon Bleu

Roasted Vine Tomatoes, Dressed Leaves 15.50

Vegan Ramen

Rice Noodles, Vegetables, Asian Broth 17.00



MILK WOOD HOUSE

LUXURY LODGES

Starters

Soup Of The Day

Italian Bread (GF Available) 8.50

Glamorgan Sausages

Vine Tomatoes, Local Cheddar Shards (Contains Mustard Seeds) 8.00

Smoked Salmon Pâté

Toasted Croutons 8.50

Oriental St Clements Chicken Fillets

Deep Fried Rice Noodles (GF, DF) 8.50

Ham Hock Terrine

Beetroot Remoulade (GF) 8.50

Vegan Antipasti Sharing Platter

Sundried Tomatoes, Olives, Marinated Artichokes, Humous, Bread,

Balsamic Dipping Oil (VE) 14.50

Add Continental Meat & Cheese + 2.00

Our food and drinks are prepared in food areas where cross contamination may occur.

Our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergen information, please let us know prior to placing your order. Please note that our dishes are cooked fresh to order, therefore we may be able to adapt a dish in accordance with you allergy or intolerance.

Optional 10% gratuity added to every bill.



Mains

Braised Pork Cheeks

Tarragon Infused Creamed Cabbage, Buttered Roasts,
Toffee Apple (GF) 23.00

Duck Confit in a Red Wine Jus

Sweet Potato Mash, Raspberry Glazed Onions,
Braised Baby Leek 24.50

The Dylan Burger

Melted Welsh Cheddar, Bacon, Shallot, Tomato, Lettuce, Burger
Sauce, Homemade Onion Rings, Seasoned Fries 19.00

Seared Tuna Steak

Rice Noodle Asian Broth, Crispy Seaweed (GF/DF) 23.50

Fillet Of Wild Seabass

Braised Black Cabbage, Peas, White Wine Cream,
Parmentier Potatoes (GF) 24.50

Patatas Bravas

Chargrilled Seasonal Vegetables (VE/GF) 17.50

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Flame Grilled Steaks

Served With Confit Tomato, Flat Mushroom, Frites &
A Sauce Of Your Choice From The List Below.

10oz Welsh Sirloin - 30.00

8oz Fillet - 35.00

Sides & Sauces

Seasoned Frites 4.50

Patatas Bravas 4.50

Barra Gallega, Oil, Olives 6.00

Olives 4.50

Milk Wood Salad 4.50

Seasonal Vegetables 4.50

Red Wine Jus 4.50

Mushroom Sauce 4.50

Madagascar Green Peppercorn Sauce 4.50

Tarragon Cream Sauce 4.50



Desserts

Raspberry Crème Brûlée

Rosemary Shortbread Biscuit 8.50

Sticky Toffee Pudding

Toffee Sauce, Ice Cream 8.50

Penderyn Whisky Tart

White Chocolate & Penderyn Whisky Tart, Coca-Cola Reduction 8.50

Warm Triple Chocolate Brownie

Dark Chocolate Sauce, Burnt White Chocolate 8.50

Welsh Cheese Board

A Trio of Welsh and Continental Cheese, Crackers, Onion Chutney 10.50



Glan Y Mor Terrace

7" | 12"

Pizza Calzone D, Carne

Tomato Sauce, Mozzarella, Roasted Peppers, Pepperoni, Chicken, Bacon 16.00 | 20.00

Calzone Vegetarian

Tomato Sauce, Mozzarella, Roasted Peppers, Spinach, Red Onion, Mushroom 14.00 | 18.00

Pizza Capricciosa

Tomato Sauce, Mozzarella, Ham, Mushroom, Olives, Artichokes 14.00 | 18.00

Pizza Napoletana

Tomato Sauce, Mozzarella, Tuna, Red Onion, Anchovies, Fresh Chilli 13.50 | 16.00

Pizza Quattro Formaggi

Tomato Sauce, Mozzarella, Goats Cheese, Cheddar Grana Padano 13.00 | 16.00

Pizza Vegetariana

Tomato Sauce, Mozzarella, Courgette, Aubergine, Sun Blushed Tomato,
Baby Spinach 13.00 | 16.00

Pizza Margherita

Tomato Sauce, Mozzarella 12.50 | 14.50

Pizza Pepperoni

Tomato Sauce, Mozzarella, Pepperoni 13.00 | 16.00

Pizza Romagnola

Tomato Sauce, Mozzarella, Prosciutto, Rocket, Grana Padano 13.50 | 17.00

Nutella Calzone

Nutella, Banana, Berries, Mascarpone 14.00 | 18.00

Garden Salad Box

Milk Wood Salad 6.50
+ 1.00 for Cheese

Takeaway Available 5pm - 8pm | Monday - Saturday