



MILK WOOD HOUSE

LUXURY LODGES

## *Starters*

Homemade Soup Of The Day, Italian Bread (VGN) 8.50  
(GF on request)

House Cured Salmon, Gin & Tonic Caviar, Crème Fraiche,  
Pickled Cucumber (GF on request) 11.50

Chorizo & Black Pudding Scotch Egg, Roasted Red Pepper  
Ketchup 10.00

Burrata, Peas, Broad Beans, Edamame, Mint & Spinach  
Salad, Chimichurri Dressing (V) (GF) 9.00

Pressed Chicken, Ham Hock, Apricot, Artichoke, Tarragon  
Mayo, Pickled Wild Mushrooms 8.50

Seared Scallops, Black Pudding Bon Bon, Parsnip & Cider  
Purée, Crispy Leeks (DF) 12.50

House Moroccan Hummus, Crispy Tortillas, Chickpeas,  
Olives & Paprika (VGN) 8.50

Vegan Anti Pasti Sharing Platter. Sundried Tomatoes, Olives, Marinated  
Artichokes, Humous, Bread, Balsamic Dipping Oil (VGN) 14.50

Add Continental Meats and cheeses for 4.00



## *Mains*

### **Pan Roasted Duck Breast**

Squash Puree, Sautee Potatoes, Spinach, House Dried  
Tomato, Blackberry Jus 28.00

### **Bubble & Squeak Risotto**

Crispy Hens Egg, Parmenter Potato and Parmesan  
Shards (Vgn on request) 18.50

### **Seafood Rigatoni**

Clams, Mussels, Cod, Prawns, in a Rich Tomato &  
Chilli Sauce 24.00

### **Seared Cod Steak**

Chorizo and Butter Bean Cassoulet & Charred  
Baby Broccoli 28.00

### **Crisp Gnocchi**

House Dried Tomato & Basil Compote 18.50 (V)

### **Charred Minted Lamb Rump**

Fondant Potato, Roasted Roots, Squash Puree,  
Paprika & Mint Jus 32.00



## *Grill*

10 oz Rib-Eye Steak 35.00

8oz Fillet 39.00

10oz Sirloin 32.00

All Topped with Chimichurri and Served with Mini Baby Gem  
Caesar, Confit Mushroom and Tomato and House Chips

## *Sides & Sauces*

Seasoned Frites 4.50

Red Wine Jus 3.50

Patatas Bravas 4.50 Barra

Mushroom Sauce 3.50

Gallega, Oil, Olives 6.00

Peppercorn Sauce 3.50

Olives 4.50

Tarragon Cream Sauce 3.50

Milk Wood Salad 4.50

Seasonal Vegetables 4.50



## *Desserts*

### **Death By Chocolate**

Brownie Pieces, Chocolate Sauce, Candied Pecans,  
Chocolate Ice Cream, Chocolate Crumb 9.00

### **Sticky Toffee Pudding**

Candied Walnuts, Honey Combe, Vanilla Ice Cream 9.00

### **Strawberry Daquiri Eton Mess**

Macerated Strawberries, Barti Rum, Vanilla Ice Cream, Meringue  
Pieces, Rum & Berry Sauce, Chantilly Cream 9.00

### **Penderyn Whisky Tart**

White Chocolate, Raspberries, Chocolate Sauce 9.00

### **Welsh Cheese Board**

Assorted Crackers & Croutes, Frozen Grapes, Celery, Sliced Apple,  
Homemade Tomato, Onion & Chilli Chutney.

1. Pant-Ys-Gawn Goats Cheese
2. Preseli Brie
3. Teifi Mature Cheddar
4. Aged Dragon Red Leicester
5. Teifi Nettle Cheddar
6. Caws Cenarth Perl Las Blue

7.50 with any two cheeses, add extra for 2.00 per cheese