

LUXURY LODGES

### Breakfast served from 8:30am -10:00am

### **BREAKFAST**

Hot chocolate

	Milk Wood breakfast pork & leek sausage, smoked streaky bacon, mini hash browns, fried / poached free range eggs, baked beans, roasted tomato, mushroom, toast  Milk Wood garden breakfast Glamorgan sausage, halloumi, mini hash browns, fried / poached free range eggs, baked beans, roasted tomato, mushroom, toast  Smashed avocado, toasted sourdough, poached eggs, chilli flakes  Smoked salmon, scrambled eggs, toasted sourdough  Eggs benedict, smoked streaky bacon, toasted muffin, poached eggs, hollandaise  Eggs Florentine, baby spinach, toasted muffin, poached eggs, hollandaise  Buttermilk pancakes smoked streaky bacon, maple syrup / yoghurt, berry compote				
	Breakfast yoghurt granola clusters, natural yoghurt, lemon curd / berry compote  Porridge, honey / mixed berry compote				
COCKTAILS & JUICES					
	Bloody Mary vodka, tomato, Worcestershire, tabasco				
	Mimosa prosecco, orange				
	Daymer bay juice orange / apple / pineapple / cranberry				
COFFEE		Т	`EA		
	Espresso	2.5	Breakfast	3.20	
	Americano	3.25	Decaf	3.20	
	Latte	3.65	Flavoured Tea	3.5	
	Cappuccino	3.65	Earl grey, chamomile, peppermint, mixed berry, green		
	Flat White	3.75			

3.5



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### Lunch served 12pm - 2:45pm

STARTERS	Homemade soup, garden herb oil sourdough	
	Heirloom tomatoes, Welsh goats cheese, pine nuts, olive oil, croutons, mixed cress salad, balsamic reduction	
	Chicken & pancetta terrine, tomato chutney, mixed leaves, brioche	9
	Cultivated mushrooms on toast, fermented garlic ketchup, organic pea shoots	9.5
	Homemade hummus, mixed olives, globe artichokes, sourdough	9
MAINS	Panko crumbed chicken breast, sauce gribiche, rocket & pickled onion salad	20
	Welsh ale battered cod, triple cut chips, mushy peas, tartar sauce, charred lemon	
	Dylan burger (chuck & brisket) , smoked streaky bacon, Welsh cheddar, pickles, skinny fries	18
	Teriyaki chicken stir fry, egg noodles, vegetables	16
	Moules mariniere, seasoned friets, sourdough	18
	Hake fillet, herb Pembrokeshire potatoes, asparagus, sauce vierge	25
BAGUETTES	Hummus & roasted red pepper	9.5
	Egg, bacon, sausage	10.5
	Bacon, lettuce, tomato	10.5
	Welsh beef, melted cheddar, roasted pepper  Served with dressed mixed leaves & salted crisps	15
SIDES	Seasoned frites	4.5
	Triple cooked chips	4.5
	Seasonal vegetables	4.5
	Dressed mixed leaf salad, cherry tomatoes	4.5
	Braised red cabbage	4.5
	Sourdough, olives, oil & balsamic	6.5



#### **LUXURY LODGES**

Evening menu served from 5pm - 8:45pm

STARTERS	Homemade soup, garden herb oil, sourdough		
	Citrus cured salmon mosaic, pickled cucumber pearls, organic seaweed, champagne sauce	12	
	Lobster arancini, black garlic, water cress, pickled fennel	13	
	Duck liver parfait, candy beetroots, blackberry, brioche	10	
	King scallops, hazelnut beurre noisette, pork bonbons, yuzu gel, sea purslane	14	
	Homemade hummus, mixed olives, globe artichokes, sourdough	9	
MAINS	Creedy carver duck breast, rosti pomme de terre, hispi cabbage, chicory, sherry jus	28	
	Pumpkin tortellini, squash velouté, sage, parmesan	18	
	King prawn, lobster & tagliatelle, pickled courgettes, parmesan	25	
	Olive oil poached cod, crushed potatoes, tapenade, peperonata sauce, herb crust	27	
	Welsh lamb rump pave, fondant potato, garlic, Wye Valley asparagus	31	
GRILL	10 oz Rib-eye steak mini Caesar gem, king oyster mushroom, roast vine tomatoes, triple cooked chips	35	
	add red wine jus, peppercorn sauce, béarnaise sauce	3.5	
SIDES	Seasoned frites	4.5	
	Triple cooked chips	4.5	
	Seasonal vegetables	4.5	
	Dressed mixed leaf salad, cherry tomatoes	4.5	
	Braised red cabbage	4.5	
	Sourdough, olives, oil & balsamic	6.5	

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.



#### **LUXURY LODGES**

Sunday Lunch served 12pm - 3:45pm 2 course 28.50 / 3 course 35.00

**STARTERS** 

Homemade soup, garden herb oil, sourdough

Wild mushrooms on sourdough, fried duck egg, sherry gel

Chicken & pancetta terrine, tomato chutney, mixed leaves, brioche

Oak smoked salmon, beetroot, globe artichokes, salad, sherry vinaigrette

**MAINS** 

Herb glazed roasted chicken breast

Roast ribeye of beef

Slow cooked pork porchetta

Mediterranean puff pastry parcel

Served with homemade Yorkshire pudding, roasted potatoes, seasonal vegetables, braised red cabbage & cauliflower cheese

**DESSERTS** 

Passion fruit posset, tropical fruit salsa, meringue

Apple & blackberry crumble, vanilla ice cream or custard

Penderyn whisky tart, white chocolate, raspberries, chocolate sauce

Welsh cheese board, assorted crackers, celery, grapes, chutney *Preseli brie, Teifi nettle cheddar, Perl Las blue* 

Petite strawberry cheese cake



### LUXURY LODGES

24 hours notice required for any of our afternoon tea experiences

Afternoon tea Served with a choice of tea or coffee	24
Prosecco afternoon tea Served with a choice of brut or rose Le Dolci	32
Champagne afternoon tea Served with Drappier Brut	38
Selection of finger cut sandwiches	
Classic thinly sliced cucumber	
Beef & horseradish	
Prosciutto & mustard	
Smoked salmon & cream cheese	
Scone with preserve & clotted cream	
Sweet treats	
Chocolate brownie	
Whisky & white chocolate tart	
Macaron	

Chocolate brownie



### Little People's Menu

DRINKS	Radnor still fruits Tropical or apple			1.00
	Daymer bay juice Cranberry, pineapple, or	ange, apple		3.75
MAINS	Sausage & chips	6	Chicken nuggets & chips	6
	Burger & chips	6	Fish fingers & chips	6
		Served with a choice of beans or peas		
	Pizza & chips	6	Macaroni cheese & chips	6
DESSERTS	Ice cream Chocolate, strawberry, van	nilla		2
	•			2