



## MILK WOOD HOUSE

LUXURY LODGES

*Lunch served 12pm - 2:45pm*

STARTERS	Homemade soup, garden herb oil sourdough	8
	Heirloom tomatoes, Welsh goats cheese, pine nuts, olive oil, croutons, mixed cress salad, balsamic reduction	9.5
	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	16.5
	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	15
	<i>Served with dressed mixed leaves &amp; salted crisps</i>	
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

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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.



## MILK WOOD HOUSE

LUXURY LODGES

*Evening menu served from 5pm - 8:45pm*

STARTERS	Homemade soup, garden herb oil, sourdough	8
	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	35
	mini Caesar gem, king oyster mushroom, roast vine tomatoes, triple cooked chips <i>add red wine jus, peppercorn sauce, béarnaise sauce</i>	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

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SAMPLE



## MILK WOOD HOUSE

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*



# MILK WOOD HOUSE

LUXURY LODGES

STARTERS	Homemade soup of the day, sourdough	8.5
	Cultivated mushrooms on sourdough, black garlic ketchup	9.5
MAINS	Pea & broad bean risotto, garden herbs, pine nuts	18.5
	Penang curry, aromatic rice, poppodoms	18.5
SIDES	Seasoned frites	4.5
	Triple cooked chips	4.5
	Sourdough, olives, oil & balsamic	6
	Seasonal vegetables	4.5
	Dressed mixed leaf salad, cherry tomatoes	4.5
DESSERTS	Raspberry & gin cheesecake, vanilla ice cream	9
	Caramelised biscuit cheesecake, prosecco sorbet	9

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SAMPLE



MILK WOOD HOUSE

LUXURY LODGES

*24 hours notice required for any of our afternoon tea experiences*

Afternoon tea	24
<i>Served with a choice of tea or coffee</i>	
Prosecco afternoon tea	32
<i>Served with a choice of brut or rose Le Dolci</i>	
Champagne afternoon tea	38
<i>Served with Drappier Brut</i>	
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	
Petite strawberry cheese cake	