



MILK WOOD HOUSE

LUXURY LODGES

Served 10am - 12pm Monday - Saturday

BRUNCH	Vegetarian breakfast baguette; Aromatic Tomato chutney and cheddar baguette	9.5
	Breakfast baguette; Egg, bacon and sausage baguette	10.5
	<i>Baguettes are served with a dressed salad and artisanal lightly salted crisps</i>	
	Natural yogurt granola bowl served with a berry compote	6.5
	Porridge with a berry compote/honey	5.5
	Freshly baked pastries; Pain Au Chocolate/ Pain Au Raisin	3



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STARTERS	Homemade soup, garden herb oil, focaccia	8
	Cod & prawn Thai style fishcake, pickled fennel, sriracha mayo, dressed leaves	9.5
	Wild game pancetta & prune terrine, apricot puree, sticky fig relish, toasted brioche	11.5
	Oak smoked salmon, marinated beetroots, horseradish cream, Lilliput capers, croutons	9.5
	Shimeji mushroom tempura, celeriac & miso puree, black garlic mayo, red amaranth	8
	Caesar salad, gem lettuce, crispy chicken & prosciutto, boiled egg, parmesan	11
MAINS	Chicken supreme, potato gratin, vegetable medley, madeira & chicken sauce	23
	Welsh ale battered cod, Koffmanns chips, mushy peas, tartar sauce, charred lemon	19
	Dylan burger, smoked streaky bacon, Welsh cheddar, pickles, koffmann's fries	18
	Beef stroganoff pie, creamed potato, tender stem broccoli, beef gravy	17
	Moules mariniere, Welsh cider sauce, skinny fries, grilled sourdough	19
	Braised lamb shank, pomme puree, tenderstem broccoli, garden peas, minted lamb gravy	30
FOCACCIAS	Kimchi & hummus, falafel	10.5
	Streaky bacon, brie, cranberry	11.5
	Bacon, lettuce, tomato, mayo	10.5
	Welsh rib of beef, peppercorn mayo, sauteed onions, melted Monterey Jack	15
	<i>Served on rosemary & sea salt focaccia with dressed mixed leaves, slaw & salted crisps</i>	
SIDES	Koffmann's skinny fries	4.5
	Koffmann's chunky chips	4.5
	Braised red cabbage	4.5
	Seasonal veg	4.5
	Mixed olives, virgin olive oil & balsamic, focaccia	7.5

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.

SUNDAY LUNCH SAMPLE



MILK WOOD HOUSE

LUXURY LODGES

2 course 28.50 / 3 course 35.00

STARTERS

Homemade soup, garden herb oil, sourdough

Cod & prawn Thai style fishcake, pickled fennel, sriracha mayo, dressed leaves

Ham hock & parsley terrine, tomato chutney, mixed leaves, brioche

Pumpkin tortellini, pesto, parmesan



MAINS

Herb glazed roasted chicken breast

Roast ribeye of beef

Bacon wrapped turkey parcel

Mushroom & chestnut wellington

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



DESSERTS

Classic Eton Mess, Chantilly cream, mixed berries, crushed meringue

Chocolate & orange pudding, vanilla ice cream

Penderyn whisky tart, white chocolate, raspberries, chocolate sauce

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

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STARTERS	Seasonal Soup of the Day, chive oil, rosemary and sea salt focaccia	8
	Cured chalk stream trout, golden beetroot, buttermilk and horseradish, toasted hazelnuts, fennel pollen	14
	Smoked haddock kedgeree, aromatic wild rice, sautéed leeks, 63°C egg, white balsamic jelly	12.5
	Smoked duck breast & parfait, Asian slaw, blackberry jam, toasted brioche	11
	Crispy ox cheek, Caramelised onion purée, truffle emulsion, pickled walnut gel, wood sorrel	10.5
	King scallops, cauliflower textures, burnt apple purée, curry oil	14
MAINS	Braised Welsh lamb shoulder, creamed potatoes, roasted parsnip, braised red cabbage, cavolo-nero crisp, lamb jus	27
	Wild seabass, garlic and herb gnocchi, Jerusalem artichoke purée, tomato fondue, sautéed leeks	28
	Welsh beef fillet, truffle potato purée, crispy ox cheek, pickled kohlrabi, beef jus	37
	Confit Gressingham duck leg, celeriac gratin, braised carrot, buttered curly kale, port wine jus	28
	Roasted cauliflower florets, herb and aromatic spiced rice, pomegranate molasses, dukkah, micro parsley	23
	Beetroot and Goat's Cheese Ravioli, roasted beetroot, hazelnut pesto, cress salad	23
	Homemade beef and chorizo burger, smoked streaky bacon, beef tomato, Applewood cheddar, caramelised onions, pickles, coleslaw, Koffman's fries, side salad	23.5
SIDES	Koffman's skinny fries	4.5
	Koffman's chunky chips	4.5
	Seasonal vegetables	4.5
	Braised red cabbage	4.5
	Olives, virgin olive oil & balsamic, focaccia	7.5

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DESSERTS	Amalfi lemon tartlet, Italian meringue, lemon verbena, yogurt mousse, honeycomb ice cream	9.5
	Duo of chocolate mousse, poached pear chocolate snow crumb, honey tuille	10
	Crème caramel, shortbread biscuit and forest fruits	9.5
	Baked cheesecake, digestive biscuit crumbs, blood orange segments and gel served with apple marigold leaves	9
	Welsh Cheese Board, assorted crackers, celery, grapes, chutney <i>Preseli brie, Teifi nettle cheddar, Perl Las blue</i>	11.5
COCKTAIL	Espresso Martini <i>Vodka, coffee, coffee liqueur</i>	12.5
	Old Fashioned <i>Bourbon, bitters</i>	12.5
DIGESTIFS	Chateau au petit Verdrines, Sauternes 75ml	7
	Quinta De La Rosa, Ruby Port 75ml	10
COFFEE	TEA	
	Espresso	2.5
	Americano	3.25
	Latte	3.65
	Cappuccino	3.65
	Hot chocolate	3.5
	Breakfast	3.20
	Decaf	3.20
	Flavoured Tea <i>Earl grey, chamomile, peppermint, mixed berry, green, lemon & ginger</i>	3.5

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AFTERNOON TEA SAMPLE
24 HOURS NOTICE REQUIRED



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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>	

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

We are able to accommodate vegetarian & gluten free options when requested during the booking process.