

B W Y T Y
MAWDDACH
RESTAURANT

SEPTEMBER LUNCH MENU

Wednesday - Saturday 12 pm - 2.30 pm

Homemade bread with Caernarfonshire salted butter 75p

STARTERS / LIGHT LUNCHEs

White onion and Hafod organic cheddar soup with Homemade bread with Caernarfonshire salted butter	£4.50
Chicken liver pate with chutney and toast	£5.50
Anglesey goats cheese salad with salt baked beetroot, capers, pine nuts and red wine vinegar	£5.50
Derimon smokery traditional oak smoked salmon with rocket and salsa verde	£6.50
Grilled black pudding and soft-boiled Ty Newydd Gwylt free-range egg salad with honey and grain mustard dressing	£5.50
Saffron and spring onion risotto	£6.00

MAIN COURSES

Home baked ham, Hafod organic cheddar and Ty Newydd Gwylt free-range egg omelette With homemade chips and mixed leaves	£9.00
Homemade 100% local welsh black beef burger in a homemade floury bun with lettuce, red onion marmalade, olive oil mayonnaise and homemade chips	£9.00
Pan-fried, thick cut home baked ham with homemade chips and two fried Ty Newydd Gwylt free-range eggs	£10.00
Local welsh black beef cottage pie with seasonal vegetables and gravy	£9.00
Steak sandwich: Pan fried aged local welsh black rib steak in a homemade floury bun with rocket, Parmesan, homemade chips and olive oil mayonnaise	£9.00
Poached and roasted free-range chicken, Parmesan risotto and white truffle oil	£13.50
Aged local welsh black rib eye steak with slow roasted plum tomato, portabella mushroom parsley butter and homemade chips	£17.00
Fish of the day, served with your choice of potatoes or any other side dish from the list below Please see our blackboard by the bar for today's fish	

SIDES

Homemade chips	£1.50
New potatoes	£1.50
Mashed potatoes	£1.50
Chantenay carrots	£1.50
Fine beans	£1.50
Baby plum tomato and fresh herb salad	£2.00

BWYTY
MAWDDACH
RESTAURANT

SEPTEMBER VEGETARIAN MENU

Wednesday - Saturday 12 pm - 2.30 pm 6 pm - 9.30 pm

STARTERS

Rocket, parmesan and slow roast baby plum tomato salad £5.00

Anglesey goats cheese salad with salt baked beetroot, capers, pine nuts and red wine vinegar £5.50

MAIN COURSES

Anglesey goats cheese tart, thyme pastry, warm new potatoes, spring onions and olive oil mayonnaise £10.00

Risotto with wild local porcini £11.00

SIDES

Homemade chips £1.50

New potatoes £1.50

Mashed potatoes £1.50

Fine beans £1.50

Mixed leaf salad £1.50

Chantenay carrots £1.50

Baby plum tomato salad £2.00

SEPTEMBER DESSERT MENU

All £5

Strawberries and raspberries with fresh thyme syrup and Caernarfonshire cream

Sticky toffee pudding with toffee sauce and crème fraiche

Triple chocolate mousse with crushed salted almond caramel

Warm cherry and almond crumble with vanilla ice cream

Vanilla pannacotta with fresh raspberries

Orange and almond cake with mascarpone cream

CHEESE £6

Perl Las organic blue cheese, Pont Gar Glas, Hafod organic cheddar, Perl Wen and Gorwydd Caerphilly with chutney, apple and oat biscuits

HOMEMADE ICE CREAMS

Per Scoop £1.50

Amaretto and amaretti biscuits

Baileys

Honey

Vanilla

Fresh lavender

DESSERT WINES

Brown Brothers Late Harvest Orange Muscat, Australia 2005 37.5cl £12.50

A unique dessert wine from the Mystic Park Vineyard in Victoria.

This is a lively yet elegant dessert wine with great intensity of flavour

£3.00 75ml measure

St. Stephan's Crown, Tokaji Aszu 5 Puttonyos, Hungary 1999 50cl £24.50

Deliciously sweet, complex, peachy, nectarine nose, dried apricots and honeyed palette. This great wine has fabulous balancing acidity that leaves the palette refreshed. A wonderful experience