



#### Starters

- Homemade Soup of the Day served with a warm Bread Roll - £4.95
- Thai Style Salmon and Cod Fishcake set on Stir Fried Vegetables in Sweet Chilli and Coriander - £6.95
- Cherry Peppers with Mascarpone, Parma Ham, Balsamic and Basil Oil - £5.95
- Mixed Greek Salad, Feta Cheese, Sun Blushed Tomato and Sweet Peppers - £5.25
- Homemade Chicken Liver Pate served with Leek and Thyme Scone and Caramalised Onion Chutney - £6.95

#### Freshly Prepared Baguettes (served with Welsh Potato Crisps)

- Brie and Bacon - £5.50
- Home Baked Ham and sliced Tomato - £5.95
- Prawn in Marie Rose Sauce - £6.50
- Grilled Chicken, Bacon and Cheese - £6.95
- Smoked Salmon - £6.95
- Tuna and Cucumber - £4.95
- Steak, Onion and Mushroom - £7.95

#### Children's Menu

- Ham, Egg and Chunky Chips
  - Sausage and Mash with Gravy
  - Scampi and Chunky Chips
  - Homemade Cheese and Tomato Ciabatta Pizza with Chunky Chips
  - Homemade Battered Chicken Goujons with Chunky Chips
- All £6.25

#### Main Courses

- Home Baked freshly carved slices of Celtic Pride Ham, locally sourced free range Eggs and twice cooked Chips - £11.95
- Homemade Lasagne served with Garlic Ciabatta - £11.95
- Homemade Chef's Pie of the Day, twice cooked Chips and Seasonal Vegetables - £12.50
- BBQ Pulled Pork on a Sea Salt and Rosemary Focaccia with Melted Cheese served with twice cooked Chips - £12.95
- Breaded Scampi served with twice cooked Chips and Garden Peas - £12.95
- Beer Battered Cod served with twice cooked Chips and Mushy Peas - £12.95
- Chef's Curry of the Day served with Rice, Poppadom, Naan Bread and Mango Chutney - £12.95
- Celtic Pride 21 Day Matured Premium Welsh 8oz Rib Eye Steak and twice cooked Chips - £18.95
- Sauce your Steak:  
Homemade Diane, Stilton or Peppercorn Sauce - £2.00

#### Chef's Speciality Dishes

- Roast Rump of Lamb set on Rosti Potatoes with a Spinach mixed Bean Provencal with a Lamb jus - £18.50
- Pork Tenderloin stuffed with Feta Cheese wrapped in Parma Ham with Rosti Potatoes and a Rich Tomato sauce £15.95
- Char grilled Tuna Steak, Fragrant rice with Lime and Coconut sauce - £15.95
- Moroccan Spiced Chicken on Sweet Potato, Cous Cous and Sweet Pepper Coulis - £13.95
- Penne Pasta, Asparagus Spears, Sun Blushed Tomato, Feta Cheese, Rocket and Red Pesto £11.95
- Fillet Steak with Bubble and Squeak served with Oyster Mushroom and Red Wine jus - £22.95

#### Bits on the Side

- House Salad - £2.50
- Battered Onion Rings - £2.50
- Homemade Chunky Chips - £2.95
- Garlic Ciabatta - £2.95
- Garlic Ciabatta with Cheese - £3.50
- Homemade Chunky Chips with Cheese - £3.95

#### Vegetarian Dishes

- Chefs Vegetarian Curry of the Day served with Rice, Poppadom, Naan Bread and Mango Chutney - £10.95
- Stir Fried Vegetables in Hoi Sin sauce served with Rice - £10.95

#### Desserts

- Duo of Local Ice-Creams or Sorbets - £4.50
- Homemade Cheesecake with a swirl of Raspberry Coulis - £5.75
- Homemade Warm Chocolate Brownie served with a Rich Chocolate Sauce and Vanilla Ice Cream - £5.75
- Butterscotch Panna Cotta served with Vanilla Ice-Cream - £5.75
- Homemade sticky toffee pudding with butterscotch sauce and vanilla ice cream - £5.75
- Homemade Dark Chocolate Torte with a swirl of Raspberry Coulis - £5.75
- A selection of Welsh Cheeses served with Assorted Biscuits, Grapes, Celery and a Tomato Chutney with a Glass of Port - £8.95

#### Hot Drinks & Liqueurs

- Filter Coffee - £2.50
- Speciality Tea - £2.50
- Espresso - £2.50
- Cappuccino - £2.65
- Cafe Latte - £2.65  
(add a shot of syrup 50p)
- Hot Chocolate - £2.65
- Hot Chocolate with cream and marsh mellowes - £3.50
- Liqueur Coffees from - £5.95

*Here at the Faenol Fawr, we believe that all our dishes do not contain modified ingredients. Some of our dishes contain nuts. If you are concerned, please ask a member of staff for more details.*

White Wine

Piesporter, Franz Schonheim, Germany 75cl £17.95

A medium dry, fruity white wine from the middle part of the Mosel Valley

Plate 95 Sauvignon Blanc, Chile 75cl £17.95

Fresh and zesty with ripe tropical fruit flavours

Millstream Sauvignon, South Africa 75cl £17.95

Light and fresh with an attractive quince and pear character

Mezzacorona Pinot Grigio, Italy 75cl £18.95

Very light and neutral, revealing just a hint of green fruit

Boomerang Bay Chardonnay, Australia - 75cl £19.95

Clean, balanced and crisp with light citrus and apple character

Esk Valley Sauvignon Blanc, New Zealand 75cl £21.95

An intensely aromatic wine bursting with ripe passion fruit and citrus flavours.

Full bodied with crisp finish

Chablis, J Moreau et Fils, France 75cl £25.00

Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity

Rose Wine

Ponte Pinot Grigio Rosato, Italy 75cl £17.95

A fresh and youthful off dry wine that has a lovely rose petal pink colour

Invenio Zinfandel Rose, USA 75cl £17.95

Light fruity rose bursting with strawberry fruits. Medium sweet but well balanced

Rose D'Anjou Bougrier, France 75cl £17.95

A refreshing, delicate rose wine with a hint of cherries on the palate

Red Wine

Plate 95 Merlot, Chile 75cl £17.95

A fruity and spicy red wine that has a nice balance of tannin acid and alcohol on the palate

Aimery Cabernet Sauvignon, France 75cl £17.95

Marked leafy Cabernet aromas, with soft supple tannins on the palate

Mcguigan Black Label Shiraz, Australia 75cl £20.95

Soft and fruity, with plenty of spicy berry character

Trapiche Malbec Oak Aged, Argentina 75cl £23.95

A chunky aroma of damsons and oak. Full-bodied and succulent in the mouth.

Long and complex on the finish

Paternina Banda Azul Crianza, Spain 75cl £23.50

A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate

Chateau de l'Abbaye Fleurie, France 75cl £26.00

A lightish bodied and delicately tannic red that has just a touch of dark fruit

Fortin Plaisance St Emilion, France 75cl £27.00

Dark berry fruit and a touch of oak are followed by a mid bodied palate

Chateauneuf-du-Pape, Du Pere Pape, France 75cl £35.50

A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish

House Wine By The Glass 175ml - £4.85 250ml - £5.95

Champagne and Sparkling Wine

Segura Viudas Cava Brut NV, Spain 75cl £20.95

A fresh, clean, light bodied sparkling wine

Segura Cava Rosada, Spain 75cl £20.95

Pale pink cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate

Prosecco Viticoltori Ponte, Italy 75cl £20.95

Lanson Black Label Brut, France 75cl £45.00

Lanson Black Label Rose, France 75cl £55.00

Laurent Perrier Rose, France 75cl £95.00



