

Gliffaes Light Lunch Menu

Served from 12.00 to 2.30 pm

Nibbles - £3.00 each

Baked Flat Bread & Roast Garlic Hummus (vg)

Mixed Olives & Feta (gf)

Cajun Spiced Popcorn (gf & vg)

Tempura Broccoli & Lemon Mayonnaise (vg)

Soup of the Day -£7.00

Sandwiches

served on Granary, White or Sour Dough* bread

**there is a £1 supplement for the Sour Dough*

Black Mountain Smoked or Oak Roasted Salmon - £9.95

Pickled Cucumber

Honey Glazed Ham & Welsh Cheddar - £7.50

Homemade Piccalilli

Prawn, Coriander & Lime Guacamole - £9.00

Little Gem Lettuce

Herb Cream Cheese, Roasted Tomato & Pepper served on Sour Dough or Charcoal Brioche Bun - £7.50

Basil & Rocket (vg)

Hot Food

Welsh Rarebit on Sourdough - £6.00

Add -

- ❖ Maple Cured Bacon - £2.00
- ❖ White Crab Meat - £2.50

Welsh Sirloin Steak on Sour Dough or Charcoal Brioche Bun - £12.00

Roasted Tomato, Mushroom Relish, Welsh Cheddar

Lamb Cawl - £9.00

Caerphilly Cheese, Parsley & Horseradish Scone

Vegan Burger on Charcoal Brioche Bun - £12.00

Guacamole, Chicory, Coriander & Lime (burger contains mushrooms - vg)

Sides - £4.00 each

Baby Roast Potatoes (gf)

Home Made Chips (vg & gf)

Mixed Leaf Salad (vg & gf)

vg – vegan, gf – gluten free

Gliffaes Set Lunch Menu

Served from 12.00 to 2.00 pm

2 Courses - £20.00, 3 Courses - £26.00

Starter

Carpaccio of Beetroot (gf & vg)

Herb Cream Cheese, Pomegranate & Orange

Smokey Fishcake (gf)

Kimchi Salad, Wasabi Mayonnaise

Potted Game

Walnut & Thyme Bread, Cranberry Relish

Main Course

Confit Duck Leg (gf)

White Bean & Pancetta Stew, Herb Bread Crumb

Fillet of Pollock (gf)

Caper & Dill Crushed Potatoes, Fennel, Laverbread Butter

Non Steak & Kidney Pudding (vg)

Roast Garlic Polenta Chips, Mushroom Gravy

Please come to the Bar to place your order.

If you have a Food Allergy let us know before placing your order.

gf - gluten free, vg - vegan