

The Lemon Tree

RESTAURANT & ROOMS

A La Carte Menu

Available Thursday to Saturday 5pm to 10pm

2 courses £24.00 | 3 courses £28.00

Appetisers

Breaded Squid Rings £3.95
Sirachia Mayo

King Prawns Wrapped in Flio £3.95
Sweet Chilli Sauce

Anti Pasti Board (v) £4.95
Olives, Bread, Olive Oil & Balsamic

Baked Garlic Ciabatta (v) £4.95
Glazed with or without Mozzarella cheese

Pen Y Lan Pork Sausage Roll £3.95
Sweet Mustard Mayo

Korean Style Chicken Wings £5.25
Toasted Sesame Seeds

Starters

Carrot & Coriander Soup (v)
Curry Oil, Za'Atar Yoghurt & Toasted Seeds, Sourdough Bread

BBQ Brisket Bon Bon
Cauliflower Puree, Red Onion Chutney & Jus

Cured Salmon (g)
Watercress Volute, Dill Creme Fraiche, Pickled Cucumber & Caviar

Confit Chicken Leg & Pen Y Lan Black Pudding Presse
Pickled Vegetables, Piccalilli Gel & Bread Crisps

Spinach & Ricotta Raviolis (v)
Sautéed Wild Mushrooms in a Garlic Cream Sauce

Goats Cheese Pannacotta (v)
Burnt Orange, Textures of Beetroot, Pickled Mustard Seeds & Chive Oil

Main

Mini Gammon Joint (g)
Glazed with Maple Syrup, Fried Hens Egg, Pineapple Salsa, Aioli & Hand Cut Chips

Pan Roasted Cod Loin (g)
Herb Crumb, Pea Puree, Crushed Potatoes, White Wine Cream Sauce & a Pancetta Crisp

Roasted Chicken Breast (g)
Chorizo, Pepper & Spinach Jambalaya & Baby Veg

Charred & Baked Aubergine (v)
Pipperade, Israeli Cous Cous, Hummus, Pitta Shards & Za'Atar Yoghurt

Crab, Chili, Lime & Garlic Spaghetti
finished with Cherry Tomatoes & Coriander

10oz Welsh Sirloin Steak (g) (£5.00 Supplement)
Roasted Mushroom, Plum Tomato & Hand Cut Chips

Slow Roasted Belly Pork (g)
Fondant Potato, Braised Cheek, Celeriac Puree, Tenderstem Broccoli & Jus

Pan Seared Duck Breast
Carrot Samosa, Caramelised Onion Puree, Pickled Sultanas, Masala Gravy & Bombay Potatoes

Sides £2.50 each

New Potatoes | Triple cooked Chips | Seasonal Vegetables | Olive, Cherry Tomato & Rocket Salad
Sautéed Tenderstem Broccoli | Shoestring Fries | Peppercorn Sauce | Red Wine Jus | Blue Cheese Sauce

Desserts

Coconut Panna Cotta
Mango Sorbet, Raspberry Gel, Toasted Coconut & an Orange Sable Biscuit

Rich Dark Chocolate Tart
Clotted Cream Ice Cream, Cointreau Sauce & Candied Orange

Rice Pudding Creme Brulee
Raspberry Sorbet, Macaron & Granola Crumble

Bread & Butter Pudding
Creme Anglaise, Honeycomb Ice Cream & Stewed Apricots

Selection of Ice Creams & Sorbets (v) (g)
Vanilla | Strawberry | Chocolate | Salt Caramel | Honeycomb | Mango Sorbet | Raspberry Sorbet

Cheese Board (£3.00 Supplement)
Perl Las, Perl Wen, Black Bomber Cheddar, Chutney, Artisan Biscuits, Frozen Grapes & Candied Walnuts

(V) Vegetarian, (g) Gluten Free, (vg) Vegan
Subject to availability.

If you have any special dietary requirements please inform the waiting staff.
All dishes are prepared to order using fresh local produce.