

The Lemon Tree

RESTAURANT & ROOMS

A La Carte Menu

AA

★★★★
Restaurant
with Rooms

2022

AA

Rosette award for
culinary excellence

2022

Available Wednesday to Saturday 5pm to 10pm

2 courses £26.00 | 3 courses £32.00

Appetisers

Pen y Lan Pork & Nduja Skewer £5.25

Cucumber & Feta Yoghurt, Flat Bread

Coconut Breaded Prawns £4.95

Sriracha Mayonnaise

Salt & Pepper Squid £4.75

Thai Sweet Chilli

Selection of Mini Panesco Breads (v) £3.75

House Marinated Olives, Olive Oil and Balsamic

Baked Garlic Ciabatta (v) £4.25

Glazed with or without Mozzarella cheese

Lemon & Parsley Hummus (v) £4.75

Pitta Bread, Roasted Garlic Oil, Toasted Pumpkin Seeds

Sweet Potato Falafel (v) £5.25

Rhijta, Harissa Dressing, Pomegranate Seeds

Starters

Spring Pea & Garden Herb Soup (v)

Crème Fraîche, Lovage Oil, Crispy Onions, Mini Loaf

Seared Tuna Taco

Green Chilli Sauce, Smashed Avocado, Pickled Red Onion, Corn Relish, Spring Onion & Coriander

Wild Mushroom 'Tart' (v)

Crispy Puff Pastry, Sauteed Wild Mushrooms, Shallot Puree, Pecorino, Micro Herb Salad

Trealy Farm Venison Carpaccio (g)

Parsnip & Horseradish Puree, Parsnip Crisps, Baby Beetroots, Parmesan Shavings, Sherry Vinegar Dressing

Pan Fried Lamb Hot Pot Potato (g)

Crispy Lambs Belly, Poached Egg, Harissa Mayonnaise

Smoked Haddock Arancini

Shaved Fennel, Soft Boiled Egg, Vadouvan Mayonnaise, Chive Oil

Mains

Chicken Supreme (g)

Crispy Italian Potatoes, Confit Cherry Tomatoes, Baby Courgette, Black Garlic Ketchup, Basil Crisp, Split Jus

Pan Roasted Duck Breast (g) (served pink)

Wild Garlic & Pea Risotto, Charred Spring onion, Tenderstem Broccoli, Buttermilk & Chive Oil Sauce

Oven Roasted Cod Supreme (g)

Peperonata, Crushed New Potatoes with Capers, Parmesan Tuile, Sun Blushed Tomatoes, Tapenade, Chargrilled Aubergine

Tortellini Pasta filled with Buffalo Mozzarella (v)

Tomato & Basil, Red Pepper Confit, Cherry Tomatoes, Boccocchini Pearls, Basil Crisps, Olive Crumb

BBQ Rubbed Rump Fillet (g)

Sticky Ox Cheek, Beef Dripping Potatoes, Baby Carrots, Caramelised Onion Puree, Red Wine Jus

Fillet of Pen Y Lan Pork (g)

Wrapped in Camarthen Ham, Fondant Potato, Carrot Puree, Pickled Apple & a Cider Jus

Langoustine, Crab & Scallop Tagliatelle

Lemon & Black Pepper Cream Sauce finished with Fresh Herbs & Sun Blushed Tomatoes

Wild Garlic & Pea Risotto (v) (g)

Charred Spring Onion, Tenderstem Broccoli, Buttermilk & Chive Oil Sauce finished with Gorgonzola

10oz Sirloin Steak (g) (£5.00 Supplement)

Roasted Mushroom, Plum Tomato & Hand Cut Chips

Sides £2.50 each

Chips | Fries | Buttered New Potatoes | Panache of Vegetables | Sauteed New Potatoes
Rocket, Parmesan & Cherry Tomato Salad | Tender Stem Broccoli, Garlic Oil

Desserts

White Chocolate & Vanilla Mousse

Biscotti Biscuit & Raspberry Milk Shake

Sticky Toffee Parkin

Clotted Cream, Candied Walnuts, Penderyn Whiskey
Crème Anglaise

Tiramisu

Chocolate Sauce, Chantilly Cream & Mini Cinnamon
Doughnuts

Rhubarb & Custard Trifle (g)

Poached Rhubarb, Crème Pâtisserie, Lemon Curd, Meringue,
Toasted Almonds, Orange & Ginger Shortbread

Selection of Ice Creams & Sorbets (v) (g)

Vanilla | Strawberry | Chocolate | Salted 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.