

# The Lemon Tree

RESTAURANT & ROOMS

## A La Carte Menu

Available Wednesday to Saturday 3pm to 10pm

2 courses £26.00 | 3 courses £32.00

### Appetisers

**Salt & Pepper Squid** £3.95  
Asian Dipping Sauce

**Garlic & Saffron Breaded Prawns** £4.75  
Aioli

**Anti Pasti Board (v)** £4.95  
Olives, Hummus, Bread, Olive Oil & Balsamic and  
Bloomer Bread

**Baked Garlic Ciabatta (v)** £4.25  
Glazed with or without Mozzarella cheese

**Smoked Maple & Chilli Chipolata (g)** £5.25  
Honey Mustard Mayonnaise

**Halloumi Fries (v) (g)** £5.25  
Harissa Yoghurt Dip, Pomegranate Seeds & Corriander

### Starters

**Leek & Potato Soup (v)**  
Sauteed Leeks, Chive Creme Fraiche, Roasted Garlic Oil,  
Crispy Shallots & Warm Bloomer Bread

**Smoked Salmon & Dill Fishcake**  
Lemon Beurre Blanc, Cherry Tomato & Red Onion Salad

**Confit Beetroot, Teifi Garlic & Onion Cheese  
Tartlet (v)**  
Red Onion Marmalade, Blasamic Dressed Rocket Salad

**Chicken Liver Parfait**  
Apple & Ale Chutney, Pickled Vegetables & Toasted  
Bloomer Bread

**Slow Cooked Pen Y Lan Belly Pork (g)**  
Roasted & Pickled Cauliflower, Rquito Pepper & Yuzu  
Vinaigrette

### Mains

**Pan Roasted Guinea Fowl Supreme**  
Purple Potato Gnocchi, Tenderstem Broccoli, Roasted  
Mushroom, Glazed Carrot & a Red Wine Jus

**Duo of Duck**  
Roasted Breast (served pink), Confit Leg Bon Bon, Glazed &  
Charred Chicory, Caramelised Onion Puree, Hassle Back  
Potato & Truffle Jus

**Hake Supreme wrapped in Parma Ham (g)**  
Minted Marjoram & Lemon Crushed Peas, Hand Cut Chips,  
Hot 'Tartare' Sauce & Fried Capers

**Porcini Mushroom & Black Truffle Panzerotti (v)**  
Blue Cheese Crumble, Caramelised Shallot, Sauteed  
Broccoli, Pesto Creme & Portuguese Croutons

**Venison Haunch (g)** (served pink)  
Boudin Noir, Celeriac Mash, Savoy & Pancetta and  
Mushroom Ketchup

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

**Pan Fried Fillet of Gilt Head Bream**  
Linguine Pasta alle Vongole; Clams cooked in White Wine,  
Garlic, Chilli & Olive Oil finished with Parsley

**Miso Ramen**  
**Choice of Vegetable Gyoza (v) | Chicken Gyoza**  
Fine Noodles in a Kombudashi Miso Broth topped with  
Sauteed Mushrooms, Boiled Egg, Spring Onion, Corriander &  
a Garlic & Chilli Oil

**Sides** £2.50 each

Celeriac Mash | Triple cooked Chips | Seasonal Vegetables | Cherry Tomato, Parmesan & Rocket Salad  
Sauteed Tenderstem Broccoli | Shoestring Fries | Peppercorn Sauce | Red Wine Jus | Blue Cheese Sauce

### Desserts

**Passionfruit Tart (v)**  
Coconut Ice Cream, Lime Fluid Gel & Burnt Mango

**Dark Chocolate Mousse (v) (g)**  
Sour Cherry Jelly, Cherry Sorbet & Chocolate Crumble

**Banoffee Cheesecake (v)**  
Brown Butter Biscuit Base, Salted Caramel, Honeycomb Ice  
Cream & Glazed Banana

**Mince Pie Bakewell Sponge (v)**  
Baileys & White Chocolate Creme Anglaise, Clotted Cream

**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.