

Y Bistro @ Emlyn Hotel

TO START

Chicken and Chorizo Skewers served with pesto dressed salad - £5.95

Pan Seared Duck breast served with buttered chard and cherry sauce - £6.95

Pea and Mint Falafel served with Tabbouleh and a yogurt dressing - £5.95

Mushroom and Stout Tartlet served with crumbled Perl Las and rocket - £5.95

Seasonal Soup served with warm bread and Welsh butter - £4.95

OUR FAMILIAR FAVOURITES

Homemade Pie of the day served with creamy mash and seasonal vegetables - £10.50

Beer Battered Cod served with triple cooked chips and minted mushy peas - £11.50

Homemade Curry served with rice or chips or half and half - £10.95

SOMETHING A LITTLE DIFFERENT

Pancetta wrapped Turkey breast filled with Apricot stuffing, squash puree, fondant potato and a Sage Jus - £12.95

Picanha steak served with a Bordelaise sauce, Horseradish mash and roast root vegetables - £14.95

Cod fillet topped with leeks and Caerphilly cheese served with buttered greens and sauté potato - £12.50

Curried Cauliflower parcel served with Bombay potato and seasonal vegetables - £11.50

V - Vegetarian | VG - Vegan | C - Celery | CR - Crustacean | E - Egg | F - Fish
G - Gluten | GM - Genetically Modified | L - Lupin | M - Milk | MO - Mollusc | MU - Mustard
N - Nut | PN - Peanut | S - Sesame | SO - Soya | SU - Sulphur

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DESSERTS

Local Cheese board served with chutney and oat cakes - £8.95

Trio of Homemade Ice creams - £4.95

Poached Rhubarb topped with toasted oat crumble and apple sorbet - £6.95

Mince Pie stack with Penderyn ice cream - £6.95

Baileys cheese cake with Pistachio ice cream and toasted Almonds - £6.95

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