

Allergen Information

This menu is available Mon – Sun 11h00 – 21h00
(except Sunday lunch time) All main courses served from 12h00 – 21h00



Starters

Soup of the day, crusty bread roll, butter (v) (gluten, dairy)	£3.95
Crab & prawn salad, lemon & dill crème fraiche, pineapple chutney & goat's cheese beignet (dairy, crustaceans, mustard)	£5.95
Salmon & smoked haddock fish cakes, rocket & red onion salad, lemon & garlic mayonnaise (fish, gluten, egg, mustard)	£5.45
Chicken liver pate', crusty bread roll, red onion confit (gluten, sulphur dioxide, dairy, mustard, nuts, soya)	£3.75
Confit of Chinese shredded aromatic duck leg, pancakes, cucumber & spring onion salad, plum sauce (celery, gluten, sesame seeds)	£6.75
Creamy garlic & herb mushrooms on bruschetta (v) (dairy, cereals, gluten, sulphur dioxide)	£4.75

Sandwiches

Served with tortilla chips, coleslaw & side garnish
Served Monday – Saturday 11h00 – 17h00

Crab & prawn in lemon & dill crème fraiche (gluten, crustaceans, dairy, mustard)	£6.95
Home-made honey roast ham & apple coleslaw (gluten, mustard)	£6.45
Cheddar cheese & tomato chutney (v) (gluten, dairy)	£5.75
Warm beef, blue cheese, onion confit, rocket (ciabatta) (gluten, dairy, sulphur dioxide)	£6.75
Coronation chicken (gluten, eggs, sulphur dioxide)	£6.25
Soup & sandwich combo (no accompaniments, i.e. no garnish, no tortilla, no bread roll)	£7.95

Jacket potatoes

Served with coleslaw & side garnish
Served Monday – Saturday 11h00 – 17h00

Beef chilli & sour cream (dairy, sulphur dioxide)	£5.95
Crab & prawn in lemon dill crème fraiche (dairy, crustaceans, mustard)	£6.25
Cheddar cheese (v) (dairy)	£5.45
Baked beans (v)	£4.95
Coronation chicken (eggs, sulphur dioxide)	£6.25

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Wraps

Served with tortilla chips, coleslaw & side garnish
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Shredded duck leg, spring onion, cucumber, plum sauce, lettuce wrap (wheat, celery, gluten, sesame seeds)	£6.75
Piri piri chicken wrap, lettuce, coleslaw (wheat, sulphur dioxide)	£6.50
Red onion, goats cheese, Mediterranean vegetables, lettuce wrap (v) (wheat, sulphur dioxide, dairy)	£5.95
Tuna, mayo, sweetcorn, spring onion wrap (wheat, eggs, mustard)	£5.50

To share

Vegetarian chilli nachos glazed with cheddar cheese, sour cream, guacamole, salsa (v) (wheat, dairy, sulphur dioxide)	£8.95
Beef chilli nachos glazed with Welsh cheddar cheese, sour cream, guacamole, salsa (wheat, dairy, sulphur dioxide)	£9.95
Confit of Chinese shredded aromatic duck leg, pancakes, cucumber & spring onion salad, plum sauce (wheat, celery, sesame seeds)	£12.45

Main courses

Served from 12h00 – 21h00

Roast topside of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, roast gravy (gluten, dairy, wheat)	£9.95
8oz Sirloin steak, hand-cut chips, confit tomato, herb baked field mushroom, rocket & Parmesan salad, peppercorn sauce (celery, dairy)	£15.95
Lamb Madras, naan bread, rice, chutney (gluten)	£10.45
Chicken, ham, leek & mushroom pie, topped with shortcrust pastry, seasonal vegetables, creamy mash or hand-cut chips (gluten, dairy, celery, eggs)	£10.95
8oz 100% Beef burger, cheese, served with onion rings, French fries & burger relish (gluten, eggs)	£10.45
Fish and chips – crispy battered fish, hand-cut chips, minted mushy peas, lemon & tartar sauce (gluten, eggs, fish)	£10.45

Main courses continued...

Rhos Fynach Menu

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(except Sunday lunch time) All main courses served from 12h00 – 21h00



Scampi, French fries, garden peas, lemon & tartar sauce (gluten, crustaceans, mustard)	£8.45
Piri piri chicken breast, coleslaw, French fries (gluten, sulphur dioxide, eggs, mustard)	£8.95
Home-made vegetable quiche, buttered new potatoes, mixed house salad (v) (gluten, dairy, eggs)	£8.95
8oz Rump steak, hand-cut chips, confit tomato, herb baked field mushroom, rocket & Parmesan salad, peppercorn sauce (celery, dairy)	£13.95
Pan fried sea-bass, Provencal vegetables, new potatoes, basil oil (fish, crustaceans)	£14.95
Vegetarian chilli nachos glazed with cheddar cheese, sour cream, guacamole, salsa (v) (wheat, dairy, sulphur dioxide)	£10.25
Grilled plaice, chive & pea mashed potato, lemon buttered asparagus, tomato sauce (dairy, fish, sulphur dioxide)	£11.95
Ham, fried egg, hand-cut chips (eggs, mustard)	£8.45

Side orders

House salad (dairy)	£3.25
Mixed seasonal vegetables (dairy)	£3.45
French fries (cereals, gluten)	£2.25
Hand cut chips (cereals, gluten)	£2.95
Onion rings (cereals, gluten)	£1.95
Garlic ciabatta (cereals, gluten, dairy)	£2.45
Coleslaw (eggs, dairy)	£1.95

Rhos Fynach Menu

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Children's Meals (under 12 years only)

Served Monday – Sunday 11h00 – 21h00 (except Sunday lunch time)

Penne pasta with tomato sauce (v) (sulphur dioxide, wheat, cereals)	£3.95
Sausage, fries and beans (cereals, sulphur dioxide)	£3.95
Fish and chips (cereals, fish)	£4.95
Roast beef, seasonal vegetables, roast potatoes, gravy (gluten, dairy, wheat)	£4.95
Ice cream (2 scoops) (dairy)	£1.95

Desserts

Passion fruit & vanilla cheesecake with orange sorbet (dairy, wheat)	£4.25
Chilled chocolate & raspberry fondant (dairy, eggs)	£4.50
Selection of mixed ice cream (3 scoops) (dairy)	£2.95
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (dairy, eggs, cereals, sesame seeds, nuts, gluten, sulphur dioxide)	£5.95
Eton mess (seasonal fruit) (eggs, dairy)	£4.95
Chocolate & orange brownie, raspberry ripple ice cream (eggs, dairy, cereals)	£5.45

Please Note

All weights stated are pre-cooked. Some fresh products may have been previously frozen.

Sunday Lunch

Sunday Lunch served 12h00 – 16h00 2 Courses £12.95 pp 3 Courses £15.95 pp



We believe in sourcing only the best quality produce, and to that end we have built our own Project Eden situated at the Oriel Country Hotel. Here we grow everything from strawberries & cucumber to rocket leaves, herbs and all sorts of tasty vegetables. Our chickens and ducks have just started producing eggs for us too. This produce is used in our kitchen at Rhos Fynach and our other properties wherever possible.