





# Breakfast Available until 11am -

Eggs benedict Toasted muffin topped with dry cured bacon, free-range poached egg and hollandaise sauce	£5.95	Toast (GF opt Fresh white or (2 rounds) with homemade jam	brown toast butter and	£1.50
Organic porridge (V) (Soya milk available) Organic porridge with fresh honey	£2.50		GF) ge egg omelette sign (2 fillings). e following	£5.00
Pain au chocolat	£1.60			
Freshly baked pain au chocolat		Mushroom	Smoked salmon	
		Onion	Tomato	
Butter croissant	£1.60	Cheese	Ham	
Freshly baked butter croissant		Chicken	Spinach	

# Table d'hôte

Available from 11am - 5pm Available from 6<sup>th</sup> of January



Squash, feta and olive terrine, homemade tomato salsa, baby coriander (V, GF)	£5.95
Pan seared scallops, smoked pancetta, cauliflower purée and curry oil (GF)	£5.95
Smoked duck, jewelled pomegranate, pea shoots, hoisin vinaigrette and baby chard (GF)	£5.95

Light bites Available from 11am - 5pm			
Soup of the day (V, GF option available) Served with homemade mini bread and Welsh butter	£4.85	Cheese and leek omelette (V) Free-range egg omelette, Dragon mature cheddar, sautéed leeks and fresh chives served with	£7.50
Roast broccoli tart (v) Roasted broccoli and Welsh Perl Lâs blue cheese tart with side salad	£6.95	BBQ chicken and bacon omelette	£7.75
Cauliflower and lentil salad (Vegan, GF) Roasted cauliflower, broccoli,	£7.50	Free-range egg omelette, sliced chicken breast, bacon and barbeque sauce served with sweet potato fries and side salad	
spiced lentil, cherry tomato, mixed leaves and grilled tofu with sweet chilli and tahini dressing  Smoked mackerel	£7.95	Teras very own burger 6oz Welsh black beef burger, bacon, Welsh Emmental cheese, beef tomato and red onion served	£8.95
Salad (GF)  Smoked mackerel, curried new potato, cherry tomatoes, pickled red cabbage and wasabi mayonnaise	27.73	with spicy hand cut wedges Choose your own sauce: Tomato chutney Caramelised onion chutney Barbecue sauce	
Saffron chicken risotto (GF) Chicken breast, saffron and caramelised onion risotto topped with parmesan shavings and pea shoots	£6.95 Starter £8.95 Main	Mountain veggie burger (Vegan)  Mushroom, beetroot and onion burger with beef tomato, caramelised onion chutney served with hand cut spicy wedges	£8.95
Pea and mint risotto (v, gF)	£6.50 Starter	Malabar Mangalore	£8.95

# Main courses .....

Sweet potato, celeriac and spinach pie served with tender stem broccoli, thyme roasted new potato and rich tomato sauce (Vegan)	£12.95
Grilled fillet of salmon, lemon crushed new potato, asparagus, pea and dill beurre blanc (GF)	£13.95
Slow cooked lamb shank with minted mashed potato, red currant jus, baby carrots (GF)	£13.95

### Desserts ......

Ginger sponge pudding with syrup sauce and vanilla ice cream (Vegan)	£5.95
Rich chocolate mousse, orange curd, fresh orange segments and raspberry jus	£5.95
Tarte au citron with pink grapefruit and bergamot sorbet	£5.95
Selection of Welsh and continental cheeses served with biscuits, grapes and chutney	£6.95

# Side orders \_\_\_\_\_

New potatoes with butter	£2.50	Triple cooked chips	£2.50
Medley of vegetables	£2.50	Sweet potato fries	£2.75
Homemade bread and Welsh butter	£2.50	Side salad	£2.50
(GF option available)			

## Afternoon tea £9.50

from 2pm

(GF option available)

Enjoy the full afternoon tea experience with a hot drink and a tiered stand featuring the sandwich of your choice and a selection of sweet treats.

- Snowdonia pickle power cheddar savoury muffin (V)
- Roast vegetable, chive and feta tartlet (V)

### Choose from the following sandwiches:

- Dragon mature cheddar and Welsh Ale chutney (V)
- Chicken and ham mayonnaise

Followed by sweet treats:

• Avocado, tomato and rocket (Vegan)

# Bara brith, homemade scones with clotted cream and jam, homemade mini macaroons

filled with chocolate mousse

GF treats: Meringue nest, cream and fresh fruit; Halen Môn salted caramel macaroons

# **Desserts** and cakes

Available all day

Bara brith

With Welsh butter	
Scones Served with homemade jam and cream	£2.40
Homemade chocolate brownie	£2.40
Cake of the day	£2.50
Vegan carrot cake	£2.25





£2.40



### Pappardelle prawn pasta Pappardelle pasta, crème fraiche,

lemon, courgette and king prawns with garlic and herb bruschetta

Garden green peas, asparagus

risotto topped with micro chard

and crumbled goats cheese

### New York deli sandwich (GF available)

Sliced pastrami, roast ham slice, Emmental cheese, tomato, lettuce and classic yellow mustard, layered in toasted malted bloomer bread served with side salad

# £7.50

Starter

£8.50

£8.95

Main

topper Slices of freshly cooked chicken breast, chorizo, roast peppers and Manchego cheese served with side salad

CUTTY (Vegan)

wild basmati rice

topper (v)

Spicy authentic curry with sweet

potato and chickpea served with

(add chicken for an extra £1.00)

Garlic mushroom toast

Sautéed woodland mushrooms,

creamy garlic and herb sauce,

crispy onions and side salad

Spanish chicken toast

£6.95

£6.95