at ERYL HALL

Autograph

RESTAURANT

STARTERS

Chef's Homemade Seasonal Soup V VEA GFA — £7.50
Warm soda bread

Crispy Slow-cooked Pork Belly Bites GF — £9.95
Apple puree, cider glaze

Cod & Herb Fishcake — £9.50
Lemon & chive mayonnaise, pea puree, dressed leaves

Panko & Herb-Crusted Halloumi Bites V — £9.50
Sweet chilli sauce

Crispy Potato Terrine VE — £8.95
Pea puree, caramelised shallots, chive oil

Ham Hock Terrine — £9.50
Toast, caramelised onion chutney

MAINS

Braised Lamb Shank GF — £21.95
Garlic mash, red wine jus

Pan-fried Chicken Breast GF — £21.95
Bacon-wrapped, cheddar mash, bourbon bbq jus

Pan-fried Seabass GF — £18.95
New potatoes, fine beans, beurre blanc

Steak and Guinness Pie — £19.95
Triple cooked chips or buttery mash

Welsh Mature Cheddar & Caramelised Onion Pie V — £17.95
Buttered mash, caramelised onion liquor

Beer-Battered Cod — £17.95
Triple cooked chips, crushed minted peas, homemade tartare

Pan-seared Dill & Lemon Cod GF — £18.95
Crushed buttered new potatoes, lemon & dill butter sauce, fine beans

Carrot and Spiced Orange Wellington VE — £17.95
Fondant potatoes, fine green beans and sweet root vegetable jus

10oz Rib Eye Steak GF — £27.95
Triple cooked chips, red onion marmalade, garlic roasted mushrooms & roasted tomato

Sauces — £2.75
Creamy peppercorn GF or Blue cheese

The Autograph Burger — £20.95
Welsh beef patty, mature Welsh cheddar, caramelised onion marmalade, crispy onions, baby gem, tomato smoky burger sauce, toasted brioche bun, triple cooked chips

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RESTAURANT

SIDES — all £4.25

Autograph Garden Salad VE

Creamy Buttery Mash V

Beer-Battered Onion Rings V

Seasonal Greens VEA

Triple-Cooked Chips VE

Rosemary & Garlic Fries VE

DESSERTS

Homemade Sticky Toffee Pudding — £7.50
Caramel sauce & custard

Lemon Tartlet — £7.50
Orange zest, ice cream

Cheesecake of the Day GFA — £7.50
Talk to us about today's flavour

Apple & Cinnamon Crumble — £7.50
Custard or ice cream

Homemade Triple Chocolate Fudge Cake — £7.50
Chocolate sauce, ice cream

Cheese Board GFA — £12.50
British blue, red cheddar, French brie, goats cheese, red onion marmalade, artisan biscuits and crackers, grapes

V *Vegetarian* VA *V Available* VE *Vegan* VEA *VE Available* GF *Gluten Free* GFA *GF Available*

We're happy to cater for a range of dietary requirements and 'Free From' options.
Simply speak to our friendly team, who'll be happy to help!

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering.
Full allergen information is available on request.