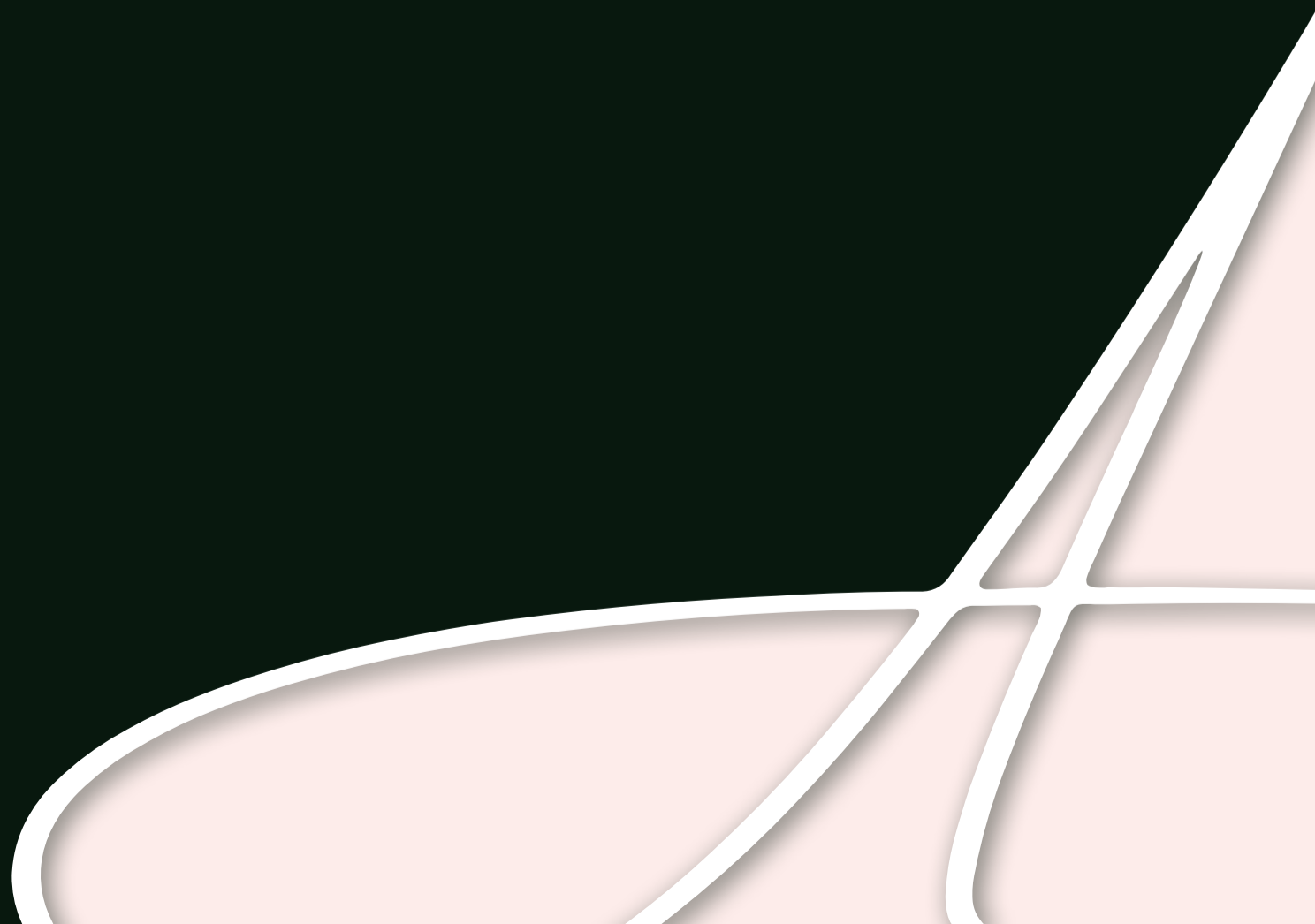


at ERYL HALL

Autograph



RESTAURANT



RESTAURANT

Menu







Starters

Ham Hock, Pea and Mustard Terrine Crab apple sauce, balsamic reduction, honey mustard vinaigrette, micro greens, crispy bacon rose	£9.00
Chicken Liver Parfait Cumberland sauce, redcurrants, sticky fig relish, micro greens, toasted croutons	£9.00
Honey Goats Cheese Bruschetta  Rye bread, caramelised onion marmalade, honey drizzle, micro greens, pickled beetroot  <i>Vegan Option Available - Vegan cream cheese</i>	£8.50
Whole Black King Tiger Prawns Roasted garlic butter, chive oil, charred lemon, micro greens	£9.50
Confit Duck and Watermelon Salad Mooli salad, watermelon, plum dressing	£9.00

Mains


Aged 8oz Sirloin Steak Paris brown duxelles, caramelised onion marmalade, roasted cherry tomato, balsamic glaze, chive oil, triple cooked chips Add Diane or peppercorn sauce £1.50	£21.50
Beef Bourguignon Buttered wholegrain mashed potato, crispy bacon bits, caramelised pickled shallots, beef jus, micro rocket	£17.00
Welsh Braised Lamb Shank Buttered new potatoes, minted fine beans, lamb stock sauce, micro mint	£9.50
Whole King Prawns Roasted garlic butter, chive oil, charred lemon, micro greens	£9.50
Poke Bowl Rice noodles, teriyaki, carrot, cucumber, radish, avocado, red cabbage, pan seared salmon  <i>Vegan Option Available - Panko crumbed tofu</i>	£14.50
Glazed Pork Belly Maple, cinnamon, sage mashed potato, seasonal greens, Pink Lady cider jus, micro greens	£17.50
Pan Seared Chicken Breast Garlic mushroom sauce, white zinfandel, fine green beans, roast potato, micro greens	£17.50
Herb Crusted Cod Buttered mash potato, lemon and dill herb crust, lemon cream sauce, micro greens	£15.00
Wagyu Burger Brioche, blue cheese, crispy fried onions, chilli jam, caper mayonnaise, triple cooked chips	£15.00
Traditional Fish and Chips Cod, triple cooked chips, mushy pea velouté, dill infused tartar sauce, lemon zest	£15.50
Sliced Sirloin Steak Sliced rump steak, fresh mixed leaf, carrot, pomegranate, cashew, walnut, sticky sweet chilli dressing	£14.00
Avocado and Mango Salad Fresh mixed leaf, spring onion, chilli, feta, mint, lime dressing  <i>Vegan Option Available - Vegan cream cheese</i>	£14.00


Sides

Candied peanuts 	£2.50
Lemon aioli, croutons and olives 	£5.50
Smoked paprika cauliflower cheese   <i>Vegan Option Available - Vegan mozzarella</i>	£4.00
Triple cooked chips 	£4.00
Side salad 	£4.00

Desserts

Chocolate Pyramid  Milk, dark, white chocolate, chocolate sponge, icing sugar, milk chocolate swirl	£6.50
Raspberry Sorbet  Raspberry, lemon coulis, selection of fresh berries, micro mint	£7.50
Lemon Meringue Pie  Citrus cream, lemon, lime zest	£6.00
Profiteroles  Milk chocolate sauce, salted caramel, icing sugar, micro mint	£6.00
Cheese Board  Selection of British and French cheeses, sweet fig relish, caramelised onion marmalade, grapes, artisan crackers, cherry tomatoes, balsamic reduction	£10.50

 Vegetarian

 Vegan

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.