

Brasserie lunch menu

To start / Light lunch

(V) Homemade soup of the day £4.50

(V) Perl Lâs and wild mushroom potato croquettes

Sat on a tomato and onion ragout £6.45

Smooth chicken liver pâté served with a nectarine and apricot chutney and warm toasted thyme brioche. £5.45

Fresh poached salmon and smoked trout tian combined with a fresh dill and horseradish crème fraiche and served with pickled celery and grape salad £6.55

Menai mussels steamed with lemon grass, ginger, chilli, garlic and coconut milk **Starter** £5.95 **Main** £10.95

Lightly beer-battered fresh cod goujons

Served with salad garnish and a lemon mayo £5.95

Smoked haddock and leek tartlet

with a soft poached egg and baby spinach, glazed with a curry spiced Hollandaise sauce £6.95

Sandwiches

Roast turkey breast with lemon and tarragon mayonnaise, sage and onion stuffing and water cress served on wholegrain Henllan harvester bread £6.55

(V) Warm toasted Perl Wen cheese with

poached pear and celery in a sweet onion baguette with dressed salad and walnut dressing. £6.25

Home cooked honey baked shredded ham

with a vine tomato and peach chutney served on Henllan harvester bread with dressed salad leaves and home made crisps £6.25

4oz rib eye steak and onion baguette

served with sautéed onions and mushrooms, horseradish crème fraiche and home made crisps £9.95

Salads and pasta

Served as a starter/light lunch or main course

Antipasto of mixed cured Italian meats

served with marinated olives, plum tomatoes Buffalo mozzarella cheese and a selection of home-made breads, olive oil and balsamic dip

Starter £6.75 **Main** £11.95

Warm mustard glazed chicken salad

with mulled pears and chestnuts and a Puy lentil and tarragon dressing **Starter** £6.25 **Main** £11.55

Pan-fried king prawns with mange tout chestnut mushrooms and spinach tossed with fresh linguini pasta and dressed with a coconut, lime and lemon grass sauce **Starter** £6.95 **Main** £12.95

(V) Spaghetti aioli - simply tossed with fresh garlic, chilli and basil olive oil and grated parmesan served with a slice of garlic bread **Starter** £5.95 **Main** £9.95

Main courses

Pan-fried Welsh rib-eye steak 10oz
served with Café de Paris butter, sautéed onions and mushrooms, garnished with water cress and homemade chips £15.95

Kinmel Estate slow cooked venison casserole
with winter vegetables and thyme and orange dumplings served in a rich port wine jus and parsnip crisps £13.55

Welsh lambs liver
served with crispy onion rings, leek mash potato and a rosemary and redcurrant gravy £10.95

Marinated chicken breast served on spaghetti tossed in fresh garlic, chill and basil olive oil. £12.95

Kinmel's own battered cod
with homemade chips, minted peas, and our homemade tartar sauce £13.95

Baked hake fillet sat on a bed of roasted scallop potatoes and creamed baby spinach finished with a tomato butter sauce £15.95

Side orders

Bowl of marinated olives £1.95
Olives with a selection of homemade breads olive oil and balsamic dip £2.95
Mixed leaf salad £3.65
Crushed minted new potatoes £2.65
Bowl of stir-fried fresh vegetables £2.95
Garlic bread £2.75
Garlic bread with cheese £2.95
Fresh homemade bread £0.95
Bowl of homemade chunky chips £2.95

All our ingredients are freshly delivered and prepared daily to ensure that you as the customer are receiving the best quality food ranges that Wales and the Borders have to offer

Please advise a member of staff if you have any allergies as some dishes may contain nuts. All dishes are subject to availability and prices may change due to market availability

All prices inclusive of VAT (we do not apply a service charge)

Diolch yn fawr iawn!