

Y Celstryn

Restaurant

Starters

Homemade Autumn vegetable cream soup with herbed croutons

Warm chicken and chorizo salad with sun blushed tomatoes and tapenade dressing

V,GF

g

Goats cheese and spinach roulade with seeded crumble,roasted pepper dressing

V,GF

Mains

Pan roasted pork loin with mini faggot ,fondant potatoes ,cider and sage sauce

Grilled white fish fillets served with charlotte potatoes , caper and lemon beurre noisette

Penne primavera with shaved grana padano V, GF

Dessert

Poached pear with caramel sauce and shortbread biscuit V

White chocolate panna cotta with blackberry gel V

Golden syrup and lemon infused steamed sponge pudding V

Two course- £8.50 / Three course- £10.50

V- vegetarian option / GF- gluten free / N - contains nuts

Allergen information

If you suffer from a food allergy or intolerance, please let a member of our waiting on team know upon placing your order. All care is taken to avoid cross-contamination, however we work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone.

Locally Sourced

As far as possible, we source fresh meat, fruit and vegetables from local producers, less than 50 miles away.