



The Hand at Llanarmon

Sample Sunday Menu

Main course - £15.50 Two courses - £18.50 Three courses - £21.50 *Children under 6 years - half price main course only*

Starters

Cream of Courgette, Apple & Ginger Soup | Netherend Farm Butter | Warm Bread
Chicken, Leek & Haggis Terrine | Hot Toasted Brioche | Fruit Chutney
Perl-Las Sun-Dried Tomato Brûlée | Red Wine Dates | Hot Toast
Beetroot Gravadlax | Sardine Pate | Poached Apples | Brown Bread & Butter

Main Courses

Roast Sirloin of Welsh Beef | Yorkshire Pudding | Roast Gravy
Grilled Hake Supreme | Ham & Garlic Croquette | Pearl Barley Risotto | Pickled Walnuts
Vegetable Pakoras | Braised Peas | Leeks & Gem Lettuce
Roast & Marinated Welsh Lamb | Broccoli & Cheddar Puree | Beef Cheek Beignet | Pistachio & Pine Nuts | Red Wine Sauce
Sauté King Scallops | Grilled Figs | Black Pudding | Langoustine Sauce

All of today's choices are served with a selection of today's vegetables and a choice of roast potatoes or buttered New Potatoes

You are very welcome to use our complimentary Wi-Fi: Simply click on 'Guest Wifi' and follow the instructions on screen

The Hand Classics

Grilled Halloumi & Mushroom Burger, with White Wine onions, on a Pretzel Bun with Chips and Salad	£12.50
Beer Battered Haddock with Hand Cut Chips, Tartare Sauce & Peas	£14.50
Grilled Goat's Cheese Salad, with Pickled Walnuts, Poached Apples & Warm Bread	£14.50
Treacle Braised Beef Cheek, with White Wine Onions & Wholegrain Mustard Mash	£15.50
8oz Welsh Beef Burger, served on a Brioche Bun with Bacon, Per-Las Cheese, Chips and Salad	£14.50
McArdles of Chirk Shortcrust pastry pies, a choice of Chicken & Gammon, with a cream & leek sauce, or Steak and Ale with gravy, served with peas & a choice of chips or mash	£13.50
Steak ciabatta, with minute steak, onion & mushroom & chips & salad	£9.50
Mcardles of Chirk 10oz Gammon, Two Eggs, Chips & Peas	£14.50

Head Chef - Grant Mulholland | Second Chef - Eifion Edwards | Chef de Partie - John Peace

Our Tipping Policy: We don't expect tips, nor do we impose a service charge, but any tips you care to give are much appreciated. It's divided amongst all the staff proportional to the number of hours they work rather than seniority – that way the people behind the scenes, such as the young kitchen porters, get their fair share too!

Signed Cookbooks "Relish Wales, The Third Helping" available at £20 Each

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AA Rosette Award for Culinary Excellence

One of the best things about dining out is eventually you get to the puddings.....

Home-made Puddings

Sticky Toffee Pudding= with Caramel Sauce

Summer berry pudding with biscuit crumbs

Tiramisu with honeycomb and raspberries

Valrhona dark chocolate delice with stewed forrest berries and honeycomb ice-cream

Selection of Welsh Cheeses with Apple, Celery, Chutney and Crackers

Perl-Lâs, Perl Wen & Welsh Cheddar

£7.50

Dessert Wine (500ml Bottle)

Príncipe de Viana Vendimia Tardía De Chardonnay 2013

£30.00

“Pudding wines” are often a bit of an overlooked afterthought but can be the most pleasurable part of the meal and if you never try another dessert wine in your life; try this! A fresh, lively and aromatic sweet wine with a complex nose, unctuous and warm on the palate, with attractive flavours of quince, orange peel, hazelnuts, walnuts and dried figs. It’s Historically good!!

Ports (50ml)

W.K. Krohn Ambassador £2.70 | W.K. Krohn 2011 LBV £3.50 | Quinta Do Vallado (20 Years Old) £6.50

Cognacs (35ml)

Courvoisier V.S. £3.30 | Remy Martin V.S.O.P £4.90 | Courvoisier X.O. £10.00 | Hennessy X.O. £15.00

Selection of speciality teas & our very own blend of coffees (Freshly Ground, Espresso, Mochaccino, Cappuccino & Café Latte, Flat White, Americano) - £2.50 Chocolate Latte - £2.75