



The Hand at Llanarmon

Sample Daily Menu

Starters

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| Cream of roasted tomato & pesto soup, served with organic bread and welsh butter | £5.50 |
| Welsh Cheddar Brûlée flavoured with thyme, with a fruit chutney | £6.50 |
| Parfait of Chicken livers, chutney, hot toast and pork and peanut crumbs | £5.50 |
| Marinated olives, with toasted bread & Olive oil | £5.50 |
| Ham, cheese and pineapple (Speck ham from Tyrol in North Italy) & Boxsburg cheese and poached pineapple with pink peppercorn syrup | £6.00 |
| Oak smoked salmon with lemon, capers and dressed herbs with brown bread and butter | £6.50 |

Today's choices

All of Today's choices are served with a choice of mashed potatoes, pesto sauté potatoes or hand cut chips

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| Pan fried 10 oz Welsh Rib-eye Steak, with roasted tomato, mushroom and onion rings | £22.50 |
| Masala marinated Pork loin steak, pan fried wood pigeon, black pudding, apple com-pot & cider sauce | £15.50 |
| Pesto marinated Salmon fillet, broccoli puree, white wine & herb cream | £16.00 |
| Cutlets of Welsh Lamb, tomato & smoked paprika ragout, red wine & red currant reduction | £17.00 |
| Panfried Seabass fillets, with samphire, leeks, smoked tomato, caper & parsley dressing | £16.50 |
| Spiced Vegetable Pakoras with smoked paprika, with boxesburg cheese, peas, leeks & lettuce | £14.50 |
| A selection of today's seasonal vegetables | £2.50 |
| Dressed mixed side salad | £2.50 |
| Additional portion of home-made chips | £3.00 |

The Hand Classics

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| Real Ale battered Haddock fillet, with chips, peas & tartare sauce | £14.50 |
| Welsh beef Shepherd's Pie, with per-las cheese, garlic mash | £14.50 |
| Shredded Duck Sauté with chilli & peanut, egg noodles, dressed Salad | £12.50 |
| Welsh Steak ciabatta, onions, mushroom, lea and perrins, served with chip | £10.50 |
| 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 and chips or mash | £14.00 |
| Mushrooms on Toast, poached Egg, dressed Salad | £12.50 |
| Welsh Pembrokeshire Wagyu beef burger with Boxsburg Gold Cheese, Caramelised onions, served in a Brioche bun & chips & a small mixed salad | £14.50 |
| Welsh mature cheddar cheese Ploughmans with fruit chutney, apple, celery and toasted bread | £10.50 |
| *White bloomer bread sandwiches – various fillings | £7.50 |

(*served at lunchtime only – fillings available are listed on the blackboard by main entrance to the bar)

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!



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Sample Pudding Menu

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

Homemade Puddings

All £6.00

Sticky toffee pudding with caramel sauce

Valrhona dark chocolate delice with pistachio ice-cream

Tiramisu with stewed forrest berries

Summer berry creme brûlée

Ice-cream - Vanilla OR Pistachio Sorbet - Pineapple & grapefruit

£1.50 per scoop

Fresh Strawberries & cream

£4.00

Selection of Nibble Nose Cheeses with fruit chutney and biscuits

£7.25

Ports (50ml)

W.K. Krohn Ambassador £2.70 | W.K. Krohn 2009 LBV £3.50

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 & coffees (Freshly Ground, Espresso, Cappuccino & Café Latte, Americano) from £2.50

Chocolate Latte - £2.75