

The Wynnstay Grill



TO START

- Soup of the day with golden croutons £6.50
Wholegrain mustard panna cotta, heritage beetroot, goats cheese crumble, micro herbs £7
Pork, rabbit and pear terrine, sweet garlic, radish, crispy egg, artichoke £8 (£2 supp)
Seared scallops, smoked bacon and puy lentils, red wine, pancetta foam £9 (£4 supp)
Seared mackerel, textures of beetroot, horseradish cream, mustard cress £7
Pulled ham hock, Shropshire blue bon bon, caramelised walnuts, garlic toasts £7
Warm salad of octopus, sprouting broccoli, romesco, charred lemon £8.50 (£3 supp)
Foie gras, toasted brioche, caramelised orange, Madeira reduction £9 (£4 supp)



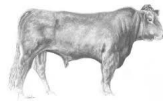
FISH

- Sea bass, smoked bacon, new potatoes, tempura broad beans, creamed parsnips, red wine £15
Spiced loin of cod, textures of cauliflower, sea herbs, mango relish £15
Chefs fish of the day £12.95



SHELLFISH

- Welsh menai mussels, smoked bacon, cider, garlic ciabatta £6.50/£12
Clams with linguini, white wine, roasted garlic, garden herbs £7/£13
Bouillabaisse, fish and shell fish cooked with a Provençal sauce £7/£13



GRILLS

- Rib eye of Dexter beef £18.50 (£5 supp)
28 day aged fillet of Dexter beef £25 (£9 supp)
Welsh rack of lamb £21 (£6 supp)
Welsh lamb liver £14
Marinated spatchcock poussin £16
Chefs special of the day £12.95

Grilled tofu, trio of beetroot, squash puree, shaved pecorino £12.95

All grill dishes are served with hand cut chips, grilled garlic Portobello mushroom, vine cherry tomatoes and watercress salad
Choice of sauces: béarnaise, peppercorn, red wine and shallot, horseradish, red currant and mint £1.95



SPECIALTIES/ FLAMBE DISHES

- Chateaubriand for 2 to share £50 (not inc. on set menu)
Tournedos Rossini, truffle infused potatoes, foie gras, Madeira sauce £25.95 (£9 supp)
Steak Diane flambéed at your table £25.95 (£9 supp)
Steak au poivre £25.95 (£9 supp)
Crepe Suzettes flambéed at your table £8 (£2 supp)



SIDE ORDERS

- Hand cut chips £3
Rosemary baby potatoes £3
Roasted root vegetables £3
Focaccia bread £3
Truffle infused potatoes £3
Paprika fries £3
Sautéed buttered greens £3
Rocket salad £3



TO FINISH

- Assiette of Wynnstay desserts in miniature £7.50 (£2 supp)
Dark chocolate torte with cherry compote and confit orange £6.50
Lemon meringue sundae £6.50
Banoffee tart with caramel sauce and toffee dust £6.50
Vanilla cheesecake with seasonal fruit jelly and fresh raspberries £6.50
Trio of sorbets with raspberry coulis £6.50
Trio of ice cream with chocolate sauce £6.50

Cheeseboard

A selection of local and continental cheeses served in the traditional, please ask a member of staff for the menu

The above menu is available
Monday to Friday from 6.00 - 7.30pm as a set dinner menu for the special price of
£13.95 for 2 courses (starter and main only) or £16.50 for 3 courses. Some dishes incur additional charges

Some of your food may contain GM ingredients, if you require further information please contact a member of our restaurant team
Key to menu: (V) vegetarian, (N) Nut Free, (D) Dairy Free, (G) Gluten Free

We use natural thickening agents where possible along with locally sourced quality ingredients of an excellent standard