

THE GEORGE

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RESTAURANT



Ty Newydd Country Hotel

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MENU

Welcome

*Thank you for choosing to dine at the
Ty Newydd Country Hotel*

*We only use the freshest ingredients which we
source locally wherever possible. Our beef, pork and
lamb are locally reared and our chickens are free
range.*

*Please be patient and allow up to 25 minutes while
your meal is freshly prepared.*

Monday – Saturday

12:00noon – 9:00pm

Sunday

4:00pm – 9:00pm

Large Dining Parties

*Parties over 12 are required to provide us with a pre-
order 48 hours prior to their booking. A bread
basket, choice of potatoes and vegetables will be
provided to ALL guests and a cover charge of £1.95
per adult will be added to your bill.*

Dessert

Dessert Assiette

Comprises a trio of small but far from measly portions of the chef's choice of desserts. £5.45

✓ Crème Brulée

With homemade shortbread biscuits. We regularly change the flavour of our Brulées please ask the waitress for today's choice. £4.45

Gateau of the Day

Today's homemade gateau served with pouring cream. £3.95

Ice Cream

Choose three scoops from chocolate, strawberry or vanilla. £3.50

✓ Pear and Apple Crumble

Served with Custard. £4.25

✓ Creamed Rice Pudding

Scented with vanilla served with marinated oranges. £4.25

Panna Cotta

Served with blackberries and Amaretto crumb. £4.25

✓ Strawberry Iced Parfait

Complimented with warm peppered strawberries. £4.75

Ice Cream Scoop

Add an extra scoop of ice cream to your dessert; choose from chocolate, strawberry or vanilla. £1.00

Jug of Cream

Indulge yourself with a jug of pouring cream to smother your dessert. £1.00

Please ask a member of our waiting staff for today's special desserts.

Starters

Our starters provide an ideal appetiser to your main meal. We only use the freshest ingredients which we source locally wherever possible and all of our dishes are homemade.

✓ Homemade Soup of the Day

Freshly prepared from our own unique recipes and served with a freshly baked roll. £3.95

✓ House Salad

A distinctive and flavoursome baby leaf salad with cherry tomatoes, cucumber, roasted sweet peppers, balsamic onions and drizzled with mustard grain vinaigrette. £3.95

✓ Homemade Fishcakes

Poached fish with mashed potato and herbs coated in a light crumb served with dressed salad leaves. £4.45

Welsh Muffin

Our house speciality. A Welsh muffin with grilled Per Lâs cheese topped with a poached free range egg smothered in Hollandaise sauce sprinkled with crispy bacon. £4.25

King Prawns

Cooked with Welsh butter, garlic and fresh herbs served with a warm bread roll. £4.95

Risotto

Butter bean and smoked chicken risotto drizzled with a pesto oil and topped with parmesan shavings. £4.60

✓ Pear and Perl Lâs Tart

Topped with a watercress dressing and seasoned leaves. £4.25

✓ Melon

Served with a selection of fresh fruits & coulis drizzle £3.95

Classic Prawn Cocktail

Served on a bed of iceberg lettuce with homemade Marie Rose sauce, lemon and brown bread. £4.25

Ty Newydd Paté

Served with crusty rye bread and homemade chutney. £3.95

DESSERT

STARTER

Grills

All of our beef is locally reared Welsh beef and our chickens are free range. All served with your choice of sautéed, mashed or new potatoes.

Sirloin Steak

Freshly cooked to your liking and served with tomatoes and mushrooms.

8oz – approx uncooked weight	£11.95
12oz - approx uncooked weight	£15.95

Steak Sauce

Why not indulge yourself in one of our freshly prepared sauces to accompany your meal.

Sautéed Mushroom, Bacon Lardons and Red Wine.	£2.00
White Wine, wholegrain mustard and cream.	£2.00
Red Hot Chilli and Sun Dried Tomato.	£2.00
Pepper and Brandy Cream.	£2.00

Gammon Steak

A sweet cured gammon steak served with tomatoes, mushrooms and your choice of either pineapple or fried egg.

6oz – approx uncooked weight	£7.95
12oz – approx uncooked weight	£11.95

Butterflied Chicken Salad

Our free range chicken breast can either be cooked plain or marinated in our own special marinades.

Garlic and Fine Herbs	
Chilli and Chive	
Cajun Spices	
Served with our special house salad.	

Side Orders

Bread Basket	£1.00
Side Salad, Onion Rings, Garlic Bread.	£1.95
Jacket Potato, Medley of Vegetables, Cauliflower Cheese.	£2.25

Main Meals

Our main meals are served with sautéed, mashed or new potatoes.

Faggots, Mash and Peas

Classic locally produced Welsh faggots served on a bed of mashed potatoes and mushy peas. £7.95

Roasted Duck Breast

Oven roasted breast of duck served with braised lettuce and a red wine and redcurrant reduction. £12.95

Pan Fried Seabass

Served on scallions and bacherone fillets. £13.50

✓ Roasted Vegetable Penne

In a rich sun blushed tomato and garlic sauce topped with parmesan shavings. Served with either garlic bread or side salad. £7.95

Braised Beef

Welsh black beef slow cooked with herbs and red wine flavoured with root vegetables. £9.95

✓ Herb Crepe

Filled with courgette, honey and goats cheese topped with a roasted nut and herb pesto. £9.95

Shank of Welsh Lamb

Set on a puree of roasted squash and fresh mint complimented by a red wine and redcurrant jus. £12.95

Herb Crusted Fillet of Cod

Served with a roasted cherry tomato and garlic sauce. £11.95

Loin of Brecon Pork

Steeped in sage and onion, served on a medley of buttered vegetables finished with a garden herb sauce. £10.45

Poached Salmon

Cooked in a white wine and fish stock accompanied by a wild mushroom and cream sauce. £11.45

✓ Ratatouille Suet Pudding

A ratatouille vegetable suet pudding napped in wild mushroom gravy. £7.95