



October **MENU**

WHILST YOU DECIDE

Gordal Green Olives in a House Marinade 5.5 VG GF

Freshly Baked Focaccia 5.5

TO START

Roasted Red Pepper Velouté served with a Crouton 9.5 VG GFO

Ham Hock Croquette served on a Sweet Smooth Pea Puree topped with a Mustard Infused Emulsion 11.5

Chargrilled Tenderstem Broccoli served on Smoked Yogurt topped with Crispy Onions 10.5 VG GF

Thai Spiced Crab Cakes served on Lime Aioli with a Mango & Chilli Salsa 11.5

TO FOLLOW

Pavé of Lamb cooked Pink served with Creamy Mashed Potatoes, Wild Garlic & Seasonal Vegetables with a Red Wine, Redcurrant & Mint Jus 32.5 GF

8oz Sirloin Steak served with Chunky Chips, Grilled Tomatoes, Large Field Mushroom topped with Welsh Rarebit and Peppercorn Sauce 36.5 GF

Wild Mushroom and Chestnut Wellington with a White Wine & Mushroom Sauce, Parsnip Purée, Creamy Mashed Potatoes and Seasonal Vegetables 24 VG

Prawn and Lobster Bisque Risotto served with a Parmesan Tuille 28 GF

Chicken Supreme served with Apple, Cider and Calvados Sauce with Creamy Mashed Potatoes & Seasonal Vegetables 26.5 GF



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DESSERTS

Rich Chocolate Mousse and Cherry Compote Tart served with Vanilla Ice Cream 9.5 VG

Amaretto Pear Crumble served with Vanilla Custard or Vanilla Ice Cream 9.5 VG GFO

Raspberry Eton Mess Cheesecake served with Raspberry Sorbet 9.5 VG

A selection of Ice Creams and Sorbets 3 Scoops 7.5 VG GF

To Share

**A Taste of Wales Sharing Cheese Board with Snowdonia Rock Star, Perl Las Organic Blue and Pantmawr Preseli Brie accompanied by Crackers, Fruit, Celery, Walnuts, Honey and Chutney
25 VG**

(GF Crackers available)

Smaller Plate 14.5 VG

Coffee and Shortbread 3.5

Please advise us if you have any dietary requirements

Dishes are prepared in areas where allergenic ingredients are present therefore they may contain traces of allergens

VG - Vegetarian

V - Vegan

GF - Gluten Free

GFO - Gluten Free Option

Table Reservations 01994 448786

**Jabajak Vineyard Restaurant & Rooms
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