

# Garway Moon Inn - Winter Menu 2011

## STARTERS

**Crusty bread & butter** (v) £2.00

**Harissa spiced mackerel** crispy mackerel fillet served with lemon couscous £5.00

**Garway Moon cured salt beef** (gf) Demense Farm (Garway) brisket of beef cured on site and served with puy lentils and green herb sauce £6.00

**Bubble and Squeak cake, duck egg, black pudding** (v) bubble & squeak cake topped with a soft Garway Moon free-range Duck egg, traditional black pudding and mustard dressing. Lancashire vegetarian black pudding available £5.00

**Twice-baked Goats cheese soufflé** (v) Twice baked Welsh goats cheese soufflé served on a bed of rocket with a balsamic reduction £6.00

## MAINS

**Irish stew, crusty bread** traditional Cambrian Mountain lamb stew served with crusty bread £9.00

**Herb crusted lamb fillet, potatoes, roasted roots, rosemary jus** Cambrian Mountain lamb with a herb and mustard crust, served with crushed potatoes, roasted root vegetables and rosemary jus £13.00

**Belly Pork, sweet potato & ginger mash, spinach** (gf) Tanglewood Farm (Garway Hill) pressed pork belly with a five spice glaze, baby spinach and sweet potato & ginger mash £12.50

**Confit chicken, chorizo & white bean stew, bread** Confit free-range Springfield farm chicken leg served on a creamy white bean and chorizo sausage stew and served with crusty bread £13.00

**Freshly caught fish & chips** Please ask one of our Team members for today's sustainable British fish. Cooked in a light and crispy batter and served with hand cut chips, minted mushy peas and lemon £9.50

**Portabella mushroom open sandwich** (v) onion loaf sandwich filled with Portabella mushrooms and white truffle oil, winter sprouting broccoli, homemade red onion marmalade, Swiss cheese, salad and served with hand cut chips £10.00

**Carrot, aubergine & mustard seed pancakes, hummus, pine nuts, chilli roasted feta** (v, vg) Back due to customer demand is our North African inspired pancake stack with homemade hummus, chilli roasted feta, tomatoes, pine nuts and balsamic reduction. Ask for no feta for a vegan diet £9.50

**Celtic Pride Beef Steak** Welsh 21-day aged beef steak served with plum tomato, flat mushroom and hand cut chips.

**6oz Sirloin** £14.95 **8oz Ribeye** £18.95 **10oz Rump** £16.95

## SIDES & EXTRAS

Chop House Butter (gf) £2.00      Blue Cheese Butter (v, gf) £2.50      Chimichurri Sauce (v, gf, vg) £3.00

Hand-Cut Chips (v, gf, vg) £3.00      Seasonal Vegetables (v, gf, vg) £3.00      House Salad (v, gf, vg) £3.00

Garlic Bread (v) £2.00      Buttered New Potatoes (v) £3.00      Onion Rings (v, vg) £2.00

Please note: (v) vegetarian (vg) vegan (gf) gluten free. Some dishes may contain bones, weight are approximate at time of cooking. If you have any further dietary requirements, please speak to a member of our Team prior to ordering.

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## Mini Mooners

**Grilled chicken breast** served with seasonal vegetables, mash and gravy £6.00

**Mini Moon burger** beef mince burger served in a bun with tomato sauce and chips £5.50

**Spaghetti Bolognese** £5.50

**Creamy mushroom pasta** £5.00

**Tomato Pasta** £4.50

**Pork sausage**, chips and peas £4.50

**Homemade pizza** with cheese and tomato £3.25

**Pork faggot** with mash, gravy and peas £6.50

**Risotto** of the day £5.00

**Traditional Irish Stew** served with bread £5.00

## Cheese & Dessert

**Premium Kelsmor Dairy (Garway) ice-cream** Please see the pudding boards for the latest available flavours: 1 scoop - £1.75 2 scoops - £3.50 3 scoops - £4.95

**Selection of Welsh cheeses** served with an assortment of crackers, homemade chilli jam and fresh apple. Select 2 cheeses for £6.50 or 3 cheeses for £7.50:

**Black Bomber** – powerful extra mature cheddar from Snowdonia

**Welsh Goats Log** – vegetarian goat's milk cheese from Abergavenny

**Perl Las** – organic vegetarian blue veined cheese produced in Carmarthenshire

**Perl Wen** – organic vegetarian creamy white rinded cheese also produced in Carmarthenshire

**For a selection of our daily homemade desserts, please see our pudding board.**

To keep up-to-date with functions, menus and other activities, why not follow us on Facebook, Twitter or our Garway Kitchen blog. Please see our website or ask a member of our Team for more details.