



## Y Review Evening Touches of Inspiration

### Starters

#### **Soup**

A classic soup of the day with fresh bread (v) (g/f adaptable)

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#### **Crab**

White crab 'bon bon' with poached hens egg and a garlic and saffron mayo

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#### **Pork**

Pulled pork, black pudding with apple and cherry tomato salad and barbecue dressing (d/f)

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#### **Falafel**

Chickpea and courgette falafel with sweet chili dressing and coriander (ve)

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#### **Buffalo Mozzarella**

Buffalo mozzarella with olives, sundried tomatoes, basil and pine nuts (v)

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#### **Hot smoked salmon**

With caper, red onion relish and dressed rocket (g/f)

### Mains

#### **Sirloin steak**

With beer battered onion rings, chunky chips, garlic buttered tomatoes and peppercorn sauce  
(£3.00 supplement) (g/f & d/f adaptable)

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#### **Beef**

Slow cooked brisket, mustard mash, braised red cabbage and a bacon shallot sauce (g/f)

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#### **Plaice Fillet**

Thermidor sauce and a spinach and broad bean risotto

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#### **Chicken**

Char grilled breast with a brioche and parmesan crust, with wild mushroom and haricot bean fricassee

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#### **Lamb**

Pressed shoulder, peas and pancetta with savoy cabbage colcannon (g/f)

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#### **Baked Aubergine**

Tomato and chili gnocchi with asparagus fritter (ve)

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#### **Tofu**

Tender stem broccoli, stir fry sesame soy noodles and pickled oriental vegetables (ve)

### Side orders

Beer battered onion rings £2.50, Skinny fries/chunky chips/sweet potato fries £2.50  
Tossed salad leaves with vinaigrette £2.50 Steamed greens £2.50, Sticky braised red cabbage £2.50



### **Sweets**

#### **Black forest**

Mousse with cherry liquorice ice cream (g/f)

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#### **Pavlova**

With rosewater poached pears and toasted almonds (ve) (g/f)

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#### **Bara Brith**

With Merlyn liquor and vanilla custard

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#### **Pancakes**

With maple syrup and lemon curd ice cream

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Selection of ice creams and sorbets (g/f)

**(Dairy free options available, please ask a member of staff for details)**

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Selection of British and Welsh cheeses with chutney, celery and grapes (g/f adaptable)

**(g) Gluten free (v) Vegetarian (ve) Vegan (d/f) Dairy free**

### **Hot drinks**

Tea £1.50

Filtered coffee £1.50

Espresso £1.50

Cappuccino £2.60

Latte £2.60

Hot chocolate £2.50

**2 courses £21.95**

**3 courses £25.45**

**Product may contain nuts.**

**We reserve the right to change prices**

**If you have any dietary requirements please speak to a member of staff**

**All prices include VAT**

Non-performance days opening times

Tues-Sat: Lunch 12.00pm – 2.30pm

Performance days opening times

Tues - Sat: Lunch 12.00pm – 2.30pm Pre-theatre dining from 2 1/2 hours prior to performance

Reservations highly recommended, please call 01492 873641

E-mail: [yreview@venuecymru.co.uk](mailto:yreview@venuecymru.co.uk)