

## A LA CARTE MENU

### STARTERS

---

<b>Cream of White Onion &amp; Thyme Soup</b> With a Poached Hens Egg	<b>£4.50</b>
<b>Garden Pea &amp; Fresh Mint Soup</b> Finished with Crème Fraiche (v)	<b>£4.50</b>
<b>Welsh Savoury Blue Cheesecake</b> With an Oatmeal Base & Red Onion Marmalade	<b>£5.25</b>
<b>Pressed Local Ham Terrine</b> Served with Dressed Shoots & Homemade Piccalilli (v)	<b>£5.50</b>
<b>Pan Fried King Scallops</b> With Cauliflower Nuggets, Red Pepper & Sweet Chilli Jam	<b>£9.50</b>
<b>Smooth Chicken Liver Pate</b> With a Brandy & Apricot Chutney	<b>£4.50</b>
<b>Pan Fried Sardines</b> With a Potato and Spring Onion Salad & Mango Salsa (v)	<b>£4.50</b>
<b>Whipped Goats Cheese</b> With a Bloody Mary Shot & Spinach Puree (v)	<b>£6.00</b>
<b>Crown of Melon</b> Filled with Seasonal Strawberries, Tossed in Advocat & Icing Sugar	<b>£5.50</b>

For a Copy of the Children's Menu, Please ask a Member of Staff

### Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

## A LA CARTE MENU

## MAIN COURSES

## GRILLS &amp; MEATS

(All Steaks Cooked to your liking, served with Homemade Chunky Chips, Grilled Tomato & Mushrooms)

<b>Pan Fried 8oz Rib Eye Steak</b>	<b>£17.00</b>	<b>Pan Fried Chicken Breast Wrapped in Parma Ham</b>	<b>£13.50</b>
		Served on Black Pudding & Chorizo Risotto	
<b>Pan Fried 12oz Rump Steak</b>	<b>£16.50</b>	<b>Guinea Fowl Breast</b>	<b>£13.50</b>
		Served With Wilted Greens & Light Wild Mushroom & Soya Jus	
<b>Pan Fried 20oz Rib Eye Steak</b>	<b>£27.95</b>	<b>Sesame &amp; Chilli Crusted Duck Breast</b>	<b>£14.50</b>
Cooked on the Bone		On a Bed of Chinese Noodles	
<i>Try one of our delicious sauces to accompany your Steak</i>			
Brandy & Black Pepper Corn	£2.50	<b>8oz Chequers Burger Topped with Bacon &amp; Cheese</b>	<b>£11.75</b>
Welsh Blue Cheese	£2.50	With Chunky Chips & House Salad	
<b>Celebration of Welsh Lamb</b>	<b>£14.50</b>	<b>All Side Orders £2.50 Per Dish</b>	
Carved Rump of Lamb, Confit of Shoulder & Miniature Cottage Pie With Reduction of Lamb Jus		Steamed Greens	
		Chunky Chips	
<b>Twice Pressed Pork Belly</b>	<b>£13.50</b>	Cauliflower Gratin	
On Sage Infused Creamed Potatoes & Black Pudding Stack		House Salad	
		Dauphinoise Potatoes	
<b>Pan Fried Boneless Chump of Lamb</b>	<b>£14.50</b>		
On Dauphinoise Potatoes, with a Port & Thyme Jus			

Email. [info@northophallhotel.co.uk](mailto:info@northophallhotel.co.uk)

Tel. 01244 816 181

Web. [www.northophallhotel.co.uk](http://www.northophallhotel.co.uk)

## Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

## A LA CARTE MENU

### MAIN COURSES

---

#### VEGETARIAN DISHES

**Steamed Cous Cous** £10.50  
**Infused with Garlic Chilli & Fresh Herbs**  
Served with Provencale Vegetables

**Seasonal Asparagus & Pea Risotto** £10.50  
Flavoured with Fresh Mint & Parmesan Cheese

#### SALADS

**Beef Strips & Sweet Chilli Infused Noodle Salad** £12.50

**Chicken Caesar Salad** £12.25  
Pan Fried Chicken Breast Wrapped in Parma Ham on Dressed Leaves,  
Crispy Bacon, Parmesan Cheese & Toasted Croutons

**Seared Fillet of Tuna** £14.50  
Seared Pink, on a Warm Nicoise Salad

**Fillet of Smoked Haddock** £11.50  
Topped with Poached Hens Egg Served with Spinach Cream

**Mixed Seafood Salad Bowl** £11.50  
Prawns, Mussels, Squid & Octopus Marinated in a Lemon,  
Garlic & Olive Oil on a Bed of Green Salad

**Plum Tomato, Buffalo Mozzarella & Olive Salad** £11.50  
Drizzled in Red Pesto

#### FISH DISHES

**Fillet of Salmon Dusted in Curry Spices** £13.25  
On a Spicy Thai Seafood Broth

**1kg of Gently Steamed Mussels** £12.50  
Cooked in Shallots, White Wine, Cream with  
Chunky Chip & Homemade Aioli

**Baked Cod Loin** £12.95  
On a Bed of Basil Mash Topped with Red Pesto Crust

**Fillet of Smoked Haddock** £13.25  
Topped with Poached Hens Egg Served with Spinach Cream

**Crispy Battered Cod Fillet** £11.00  
With Minted Pea Puree, House Tartar & Chunky Chips

#### Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

## A LA CARTE MENU

### DESSERTS (ALL £5.95)

#### Trio of Miniature Rhubarb Desserts

#### Glazed Lemon Tart

With Piquant Fruit Coulis

#### Homemade Vanilla Cheesecake

With Soft Woodland Fruits

#### Layered Strawberry Mille Feuille

#### Light Tangy Lime Mousse

with Lemon & Thyme Shortbread

#### Warm Bakewell Tart

With Vanilla Scented Custard

#### Glazed Baileys Scented Crème Brulee

### CHEESE - £7.95

Welsh Cheese Board

Served with Home Made Chutney, Celery, Grapes & Water Biscuits

Tintern – Green Waxed Welsh Mature Cheddar Combined with Chives & Shallots

Perl Las Organic – A Gold Medal in 2002 Soft Blue Cheese Sourcing  
Local Organic Cows Milk

Y Fenni - Welsh Mature Cheddar with Mustard Seeds & Local Ale

Caerfai Organic Caerphilly – Pastures of Mixed Coastal Grasses & Mild  
Climate that adds to the Flavour of their Raw Milk Cheese

### TEA & COFFEE

Filter Coffee £2.50

Espresso £3.00

Latte £3.25

Cappuccino £3.25

Hot Chocolate with Whipped Cream £3.25

Liqueur Coffee £4.25

Pot of Tea £2.50

Fruit Teas £3.00

#### Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.