



HENLLE HALL

Saturday Evening Menu

“One cannot think well, love well, sleep well, if one has not dined well”

Virginia Woolf

To start

Chicken liver pate with Caramelized onion chutney on toasted bloomer slice £6.95

Smoked salmon served with chive and potato salad £7.50

Creamy Garlic Mushrooms (V) with rocket on a toasted ciabatta £6.50

Main

‘Flames of Passion,’ our Woodfired Grill.

Welsh Celtic Pride steaks are chargrilled on the woodfire grill over an open flame using a variety of wood.

8oz Sirloin £22.50

8oz Rump £19.95

8oz Fillet £28.50

‘The’ Steak of the Night

We like to offer our guests ‘something different.’ so every week we ask our butcher to source a special Celtic Pride steak especially for you.

Please ask about tonight’s special.

Our Celtic Pride Steaks are served with roasted vine tomatoes, field mushroom, hand cut chips and crispy panko breaded onion rings.

Add £2.50

Peppercorn Sauce

Blue cheese Sauce

Steak Diane Sauce

Mixed side Salad

Charred Baby Gem Lettuce heart served with a Caesar Dressing

Onion Rings



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Pan fried chicken with fondant potato, green beans and creamy mushroom & bacon sauce
£13.25

Confit field mushroom burger(V) served in a sourdough bun topped with caramelized onion
chutney, brie and hand cut chips £10.95

Salmon Fillet With new potatoes, asparagus and hollandaise sauce £14.25

If you have any food intolerances please speak to a member of staff prior to ordering.
(V) vegetarian

We are proud to have selected Celtic Pride Welsh Beef for our steaks.

A bit about Celtic Pride Welsh Beef.

The Celtic Pride Beef and Pork scheme sources from predominately Mid and South Wales.

The 70 or so farmer partners finish livestock to agreed husbandry, breed, feed and classification protocols.

Celtic Pride Beef carries the prestigious Protected Geographical Indication (PGI) standard. Welsh Beef were granted status by the European Commission in July 2003 and November 2002 respectively and we consider the status of PGI to be of enormous importance to the Welsh red meat industry, as it identifies the origin and unique qualities of Welsh Beef.

The main requirements of PGI Welsh Beef are that animals must be

- *Born and reared in Wales*
 - *Fully traceable*

