



PARC LE BREOS

COUNTRY HOUSE

A la Carte Evening Menu

*Good evening & welcome to Parc Le Breos
Please ask a member of staff about our vegan & vegetarian specials
items marked with a * can be gluten free please ask a member of staff & also inform them if you have any
other food allergies or dietary requirements*

Aperitifs

- Aperol Spritz £9
- Campari & Soda £7
- Martini £4
- Sherry £4.50
- Gower Gin & Tonic £7
- PLB Sparkling Cocktail £10.50

Starters

- Chefs Seasonal Soup & Bread (gf) (Vg) £7
- Crab Tian with Cream Cheese, Spring Onion & Avocado £8
- Slow Cooked Lamb & Red Wine Shepherds Pie, Parmesan Tuille £8
- Wye valley Charred Asparagus, Poached Duck Egg, Dijon Hollandaise (V) £8.50
- Plant based Butter poached Cauliflower, with Apple & Raisin (Vg) £7.50
- Shell on Tiger Prawns & Garlic Butter (gf) £10.50
- Smoked Mackerel Nicoise Salad (gf) £9.50



Main Courses



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6oz Fillet Steak, Green Peppercorn Sauce served with Flat Mushroom,
Confit Tomato & Triple cooked Chips *£28 Add 3 Tiger Prawns £10 .50

La Nina Malbec Argentina

Pork Tenderloin in a Garlic Honey Sauce & Mustard Mash £22.50

Murrietta Rioja Reserva

Panfried Sea Bream Fillets, Chorizo & Samphire, Crushed New Potatoes *£24

Mirror Lake Sauvignon Blanc

Homemade Chicken Pot Roast Buttered new Potatoes £22

Principato Pinot Grigio

Vegan Sweet Potato Gnocchi, Charred Asparagus, Garlic & Sage Broccoli (gf) (Vg) £19

Martinolles Chardonnay

Beef Bourguignon, Horseradish Mash, Honey Glazed Cooked Carrots (gf) £22

Cotes du Rhone

Baked Cod, Poached egg, New Potatoes £24

Gavi La batistina

Portabello Mushroom Kiev, with garlic Bechamel, Root vegetable Gratin (Vg) £20

Picpoul De Pinet

All Sides £4

Seasonal Vegetables, Hand Cut Chips, Mashed Potato, New Potato, Green Salad, Homemade Bread



Desserts

Date Sticky Toffee Pudding, Salted Toffee Sauce,
Clotted Cream ice- Cream £8

Brioche Pain Perdu, Berry Compote, Clotted Cream £8

Baked vegan Cheesecake (Vg) £8

Homemade Apple Crumble & Custard £8



Tart Of the Day £8
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Baked Rhubarb & Custard Cheesecake £8

Amaretto Affogatto £8

Welsh Cheese board & Biscuits £10.50

Dessert Wine & Ports

Moscato Passito, Italy (50 ml) - £6.00

Krohn Ruby Ambassador (50ml) - £5.50

Krohn Tawny (50ml) - £6.50

Krohn LBV (50ml) - £7.00

Krohn Colheita 2007 (50ml) - £8.0



**We are open for lunch Wed - Sat from 12pm,
Afternoon tea Wed – Sat from 2:30pm,
Evening Wed - Sat from 6pm Sunday lunch from 12pm**

**Tips are at your discretion and shared amongst All our staff,
Nothing goes to the owners.**

We cannot accept tips on debit or credit cards.

Beater (who has been sworn at by keeper for not keeping line) "Be you, Bill, as far from me as I be from you, Bill —"

www.parc-le-breos.co.uk