



PARC LE BREOS

COUNTRY HOUSE

**SAMPLE
MENU**

TO BEGIN

Seasonal Soup of The Day £8
Wholemeal Roll | Herb Butter

Local Rabbit Ragu £12
Pappardelle

Wild Sea Bream £9
Nduja | Saffron | Risotto

Wye Valley Asparagus £10
Free Range Braddock Duck Egg | Wild Garlic Butter

Kota £8
South African Curry | Bread Roll

IN THE MIDDLE

Beef Fillet Steak £32
Triple Cooked Chips | Green Peppercorn | Whipped Butter

Trio of Welsh Lamb £28
Rack of Lamb | Lamb Faggot | Shepherd's Pie

Venison Tenderloin £28
Smoked Bacon | Fennel Puree | Potato Dauphinoise

Monkfish Tail £18
Asparagus | Wild Garlic Veloute

Fish of The Day POA
Baked Whole Fish

Mushroom Kiev £18
Leek | Black Bomber Cheese

Vegetable Pie £17
Seasonal Garden Vegetable | Pomme Puree

Sides £4

Seasonal Vegetables
Triple cooked Chips
Mashed Potato
New Potato
Green Salad
Homemade Bread





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★★★★

INDULGE YOURSELF

Trio

Chocolate ganache | Orange Posset | caramel Choux a la
Creme £8

Mango & Passionfruit Tart

Coconut Sorbet £8

Breos Honey Creme Brulee

Vanilla Shortbread £8

Steamed Date Pudding

Salted Toffee Sauce £8

Welsh Cheese Board

Black Bomber | Per Las | Perl Wen | Pant yr Gwyn

£12.50

FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers, each
Month we feature a collection of dishes showcasing the very
Best Seasonal ingredients.

Your wellbeing is important to us, so please speak to a
Member of our team about allergens & dietary requirements.

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.

Lunch — Wed to Sat from 12pm,

Afternoon tea — Wed to Sat from 2pm,

Evening — Wed to Sat from 6pm,

Sunday lunch - from 12pm,

A Little History

The images on this menu were taken from the pages of the Game book
Of lord Odo Vivian who once lived at Parc Le Breos.

Beginning in 1892 the book records the game shot in the estate
Photos, drawings, cartoons & amusing commentary.



www.parc-le-breos.co.uk

