

EGGS ROYALE

£14

toasted English muffin, topped with smoked salmon, poached eggs and hollandaise sauce (gf*)

EGGS BENEDICT

£13

toasted English muffin, topped with serrano ham, poached eggs and hollandaise sauce (gf*)

SMOKED SALMON

£13

smoked salmon and creamy scrambled eggs topped with fresh chives and lemon (gf)

EGGS ON TOAST

£8

scrambled or poached eggs served on toasted bread, topped with chives (v) (gf*)

We also have a selection of freshly baked pastries available in the display fridges

THE BISTRO

AT RHUG ESTATE

Breakfast Menu

served everyday until 11am
brunch section served until 11:30am

FARMHOUSE BREAKFAST

£14

sausage, bacon, black pudding, hash brown, mushroom, tomato, toast, beans and an egg cooked to your choice (gf*)

VEGETARIAN BREAKFAST

£14

vegan sausages, avocado, hash brown, mushroom, tomato, beans, toast and an egg cooked to your choice (gf*) (ve*)

Please note we do not offer swaps on our breakfasts, however you are welcome to add on items:

Extra egg £1
Extra bacon £2
Extra sausage £2
Extra hash brown £1
Extra black pudding £2

BRUNCH

served everyday until 11:30am (except Sunday)

AVOCADO TOAST

£13

smashed avocado served on toasted sourdough topped with poached eggs, chilli, lime and chilli oil (v) (gf*) (ve*)

BLACK FOREST WAFFLE

£12

Belgian waffle topped with dark cherry compote and crystalised dark chocolate cream (v)

BREAKFAST MUFFIN

£12

roasted pork shoulder, black pudding, streaky bacon and fried egg served on a toasted muffin (gf*)

CROISSANT

£5

warm croissant, salted butter and lemon curd (v)

Allergy Key:

(v) = vegetarian

(gf*) = can be made gluten free on request

(ve*) = vegan option available

Please make a member of staff aware of any allergens prior to ordering. Thank you.

MAINS

SAUSAGE & MASH

£17

sausages of the day, buttered mash, kale, Cavolo Nero with ale and onion gravy (gf*)

vegetarian/vegan alternative available.

BEEF SHIN PIE

£17

beef shin and confit onion pie, parmesan shortcrust, mashed potato, roasted carrot and gravy

CHICKEN MASSAMAN CURRY

£16

chicken Massaman curry served with coconut rice (gf*)

vegetarian and vegan option available with cauliflower and potato instead of chicken.

LAMB CAWL

£16

served with crusty bread and Caerphilly cheese (gf*)

FISH & CHIPS

£17

homemade tartare sauce, minted petit pois and lemon (gf*)

BURGERS

All burgers are served on a brioche bun with gem lettuce, tomato, pickle, red onion, celeriac coleslaw and fries.

SOUTHERN FRIED CHICKEN

£18

southern fried chicken topped with hot honey and Ramiro pepper mayonnaise

STEAK BURGER

£18

steak and bone marrow burger topped with Emmental cheese

BEETROOT & BEAN BURGER

£16

vegan chipotle mayonnaise and beetroot relish (ve*)

THE BISTRO

AT RHUG ESTATE

Season One

served Monday to Saturday from 12:00

LIGHT BITES

CARROT & CORIANDER SOUP

£9

served with fresh bread and drizzled with coriander oil (ve*) (gf*)

WELSH RAREBIT

£10

homemade rarebit served with fresh green salad and chutney (v)

GARLIC MUSHROOMS

£12

creamy garlic mushrooms on toasted sourdough, topped with parmesan (v) (gf*)

HAM & CELERIAC SANDWICH

£12

roast ham and a celeriac slaw served on white or granary bread with fresh green salad (gf*)

EGG & CRESS SANDWICH

£10

served on white or granary bread with fresh green salad (v) (gf*)

MORTADELLA & BURRATA

£13

Mortadella, burrata, rocket, pesto and pine nuts served on focaccia

GAMBAS PIL PIL SALAD

£15

garlic chilli king prawns, avocado and dressed leaf (gf*)

HOT SANDWICHES

All sandwiches served with fresh side salad & house dressing

SMOKED SALMON BAGEL

£13

smoked salmon, cream cheese, chives, cucumber and rocket served on a toasted bagel

THE BLT

£13

crispy streaky bacon, lettuce and tomato served on white or granary bloomer (gf*)

GRILLED CHEESE

£13

cheddar, mozzarella, and Gruyere, with crispy onions and chilli jam served on toasted sourdough (v)

FISH FINGER SANDWICH

£13

homemade fish fingers and chunky tartare sauce (gf*)

SIDES

TRUFFLE PARMESAN FRIES (GF*)

£6

FRIES (GF*)

£4

GREEN SALAD (V) (GF)

£3

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STARTERS

CARROT & CORIANDER SOUP £8

served with fresh bread and drizzled with coriander oil (v) (gf*)

CHICKEN LIVER PARFAIT £9

caramelised pear, bloomer

CURED SALMON £9

wasabi, nori, ginger, puffed rice, avocado

BREADED BRIE £9

tomato confit, hot honey

HAM HOCK TERRINE £9

cauliflower puree, pickled peas, piccalilli, pea shoots

ANY TWO COURSES FOR £26

ANY THREE COURSES FOR £32

THE BISTRO

AT RHUG ESTATE

Sunday Lunch

served Sundays from 12:00

MAINS

ORGANIC ROAST BEEF £22

28 day dry aged organic sirloin of beef, roast potatoes, roasted carrots, braised red cabbage, honey glazed parsnips, tenderstem broccoli, Yorkshire pudding and gravy (gf*)

ORGANIC ROAST LAMB £22

organic lamb leg served with roast potatoes, roasted carrots, braised red cabbage, honey glazed parsnips, tenderstem broccoli, Yorkshire pudding and gravy (gf*)

CAULIFLOWER ROAST £19

cauliflower roast served with roast potatoes, roasted carrots, braised red cabbage, honey glazed parsnips, tenderstem broccoli, Yorkshire pudding and gravy (v) (ve*)

PORK BELLY £19

burnt apple, black pudding, mash, Cavolo Nero

BEEF BURGER £18

steak and bone marrow burger topped with Emmental cheese served on a brioche bun with gem lettuce, tomato, pickle, red onion, celeriac coleslaw and fries.

KING PRAWN LINGUINE £18

king prawn, crab, sweet chilli



DESSERTS

CHOCOLATE TORTE £9

chocolate & hazelnut torte, bueno ice cream

APPLE CRUMBLE £8

creme Anglais

WILD BERRY PANACOTTA £9

meringue, berry coulis

CHOCOLATE BROWNIE £8

triple chocolate brownie, chocolate sauce, vanilla ice cream

CHEESECAKE £8

mango & passionfruit cheesecake, mandarin sorbet

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Please turn over to see our wine list