

Zara Restaurant

Set Menu

2 courses £16.95 - 3 courses £19.95

Homemade Soup of the Day ^{GFV}
With Crusty Bread Roll

Smooth Brussels Pâté ^{GFV}
Homemade Chutney, Bread Crisps and Pea-shoots

Salmon, Smoked Haddock & Spring Onion Fishcakes
Tomato & Sweet Chilli Jam, Salad Leaves and Lemon

Tomato & Mozzarella ^{V GF}
Heritage Tomatoes, Boconcinni Cheese & Micro Basil, Rapeseed Olive Oil and Balsamic Dressing

Lamb ^{GFV}
Slow Roasted Shoulder, Potato & Red Onion gateau, Shredded Vegetables and Minted Lamb Gravy

Salmon ^{GFV}
Lightly grilled, Herb Crushed New Potatoes, Green Beans and Lemon Veloute

Chicken ^{GF}
Warm Salad of Chorizo, Green Beans & Potatoes, Pesto and Red Onion Salsa Dressing

Tortelloni ^V
Pumpkin, Wilted Spinach, Tomato & Basil Sauce with Parmesan Foam

Treacle Tart ^V
Clotted Cream Ice-cream and Strawberries

Cheesecake ^V
Cold set Lemon Cheesecake, Sweetened Cream, Lemon Puree and Citrus Syrup

Chocolate Pot ^{V GFV}
Rich Chocolate Mousse, Vanilla infused Cream and Chocolate Cookie

Bread & Butter Pudding ^V
with Rum soaked Raisins and Rich Custard

A La Carte Menu

Starters

Homemade Soup of the Day ^V
Crusty Bread Roll and Butter **£5.50**

Cawl

National Dish of Wales. Traditional Soup of Welsh Lamb and Vegetables with Thyme & Black Pepper served with Rustic Bread and Caerphilly Cheese £6.50

Warm Cobblestone Bread

Chilli & Coriander Humous, Balsamic and Olive Dipping Oil £4.25

Ham Hock Terrine GFV

Pickled Cornichons, Piccalilli Dressing, Afilla Cress and Toasted Bread £6.25

Black Pudding & Smoked Bacon Scotch Egg

Rolled in Crispy Panko Crumb, Mustard infused Mayonnaise and Garlic Chives £6.50

Savoury Welsh Cake v

Leeks, Caerphilly Cheese, Soft Poached Egg and Potato Strips £6.25

Smoked Salmon

Rye Bread, Pickled Cucumber, Baby Capers, Crème Fraiche and Sea Water Pearls £7.50

Chilli & Garlic King Prawns

Homemade Prawn Toast, Asian Vegetables and Chilli Dressing £7.50

Main Courses

Trio of Pork GFV

Crispy Belly, Seared Fillet and Smoked Bacon Croquette, Carrot & Pea Puree, Baby Vegetables, Crispy Crackling and Thyme Jus £14.50

Lamb Rump GFV

Pan Roasted, Wilted Cabbage, Potato Fondant, Cauliflower Puree, Glazed Carrots and Minted Jus £16.50

Duck Breast GF

Peppered Goats Cheese, Sweet Potato, Roasted Beetroot, Orange & Rocket, Citrus Dressing £16.50

Posh Fish & Chips

Herb & Lemon Battered Salmon, King Prawn & Monkfish, Minted Peas and Twice Cooked Chips, Chunky Tartare Sauce and Pea-shoots £16.95

Tuna Nicoise GFV

Chargrilled, Black Olive Paste, Crispy Beans, Caramelized Red Onions and Vine Tomatoes, Crispy Egg Yolk and Chive Potatoes **£15.50**

Roasted Chicken GFV

Stuffed Ballotine with Pancetta, Sage and Garlic, Rosti Potato, Glazed Vegetables Smoky Bacon and Baby Onion Sauce **£14.50**

Crab & Crayfish Tagliatelli

White Crab and Crayfish with White Wine and Chive Veloute, Chilli & Lime Infusion and coated with a light Parmesan Foam **£14.95**

From the Grill

8oz (227g) Fillet Steak	<small>GF</small>	£23.95
8oz (227g) Rib-Eye Steak	<small>GF</small>	£18.50
BBQ Pork Cutlet		£13.75
Salmon Fillet	<small>GF</small>	£15.25

*Served with Field Mushroom, Herb Scented Beef Tomato
Homemade Chunky Chips and Pea-shoots*

Sauces:

Pink Peppercorn

Garlic Butter

Diane

Stilton & Herb

£2.95

Vegetarian

Risotto ^{v GF}

Golden Beetroot Puree, Roasted Beetroot Cubes, Shaved Parmesan, Gaufrette Potatoes, Afilla Cress and Herb Oil **£11.50**

Goats Cheese Salad ^v

Twice cooked Spiced Wedges, Spinach and Leek Veloute, Breaded Goats Cheese and Salsa Verde Dressing **£11.50**

Wild Mushroom Macaroni ^{v GFV}

Bean Fricasee, Parmesan Crumb and Truffle Oil **£11.50**

Side Dishes **£2.95**

Potato Wedges ^v

Wrexham Lager Battered Onion Rings ^v

Hand Cut Chips ^v

French Fries ^v

Steamed Vegetables ^{v, GF}

Mixed Salad ^{v, GF}

V = Vegetarian

GF = Gluten Free

GFV =

Gluten Free version

available upon
request

Desserts

De-Constructed Cheesecake v

Vanilla Biscuit Crumb, White Chocolate Cheesecake Mousse, Raspberry Jelly & Pearls Air dried Raspberry Powder and Coulis

Bread & Butter Pudding v

Studded with Rum soaked Raisins and Served with Vanilla Custard

Chocolate Torte v GF

Gluten free Chocolate Torte, Dark Chocolate Ganache, Chocolate Soil and Vanilla Seed Ice-cream

Profiteroles v

Filled with Chantilly Cream, Milk Chocolate Sauce, White Chocolate Shavings and Dark Chocolate Crumbs

Lemon Pannacotta Tart v

Buttery Shortcrust Pastry, Smooth Lemon Pannacotta, Light Sugar Dusting, Lemon Gel and Citrus Syrup

£6.25

Cheese & Savoury Biscuits

£6.25 per person

Served with Homemade Chutney, Grapes & Celery (choose 3 cheeses)

Caerphilly - *Creamy textured Crumbly White Cheese* v

Perl Wen - *Delicious Brie-style Creamy Cheese* v

Y-Fenni - *Cheddar with Wholegrain Mustard & Ale*

Perl Las - *Organic Blue* v

Colliers - *Matured Welsh Cheddar* v