

APPETISERS

£6.50 THAI STYLE FISHCAKES

HOMEMADE COD AND SALMON FISHCAKES, DELICATELY THAI FLAVOURED AND GOLDEN BREADCRUMBED.

SERVED WITH A DRESSED MIXED LEAF GARNISH & SWEET CHILLI DIP.

£5.75 CREAMY GARLIC MUSHROOMS (V)

SAUTÉED MUSHROOMS IN A VELVETY CREAM AND GARLIC SAUCE.

SERVED ON TOASTED CIABATTA, TOPPED WITH PARMESAN SHAVINGS AND A DRESSED MIXED LEAF GARNISH.

£5.95 HOMEMADE PATE

HOMEMADE SMOOTH CHICKEN LIVER & BRANDY PATE.

SERVED WITH A DRESSED MIXED LEAF GARNISH, RED ONION CHUTNEY AND WHOLEMEAL TOASTS.

£5.50 HOISIN DUCK SPRING ROLLS

SHREDDED DUCK AND CHINESE STYLE VEG, TANGY HOISIN SAUCE, DELICATELY WRAPPED IN A FLAKEY PANCAKE.

SERVED WITH A DRESSED MIXED LEAF GARNISH & SWEET CHILLI DIP.

£6.95 TEMPURA PRAWNS

LIGHT & CRISPY, JAPANESE STYLE, TEMPURA BATTERED KING PRAWNS.

SERVED WITH DRESSED MIXED LEAF GARNISH COMPLEMENTED BY A SWEET CHILLI DIP.

£5.25 CHEFS SOUP OF THE DAY

SEASONAL INGREDIENTS, SERVED WITH CRUSTY CIABATTA AND PLENTY OF WELSH BUTTER.

CAIN FAVOURITES

£12.50 CREAMY CHEESE & CHIVE CHICKEN BALLENTINE

SUCCULENT BREAST OF CHICKEN, WRAPPED IN LOCAL BACON, STUFFED WITH A MIX OF CREAM CHEESE AND CHIVES.
SERVED WITH NEW POTATOES AND SEASONAL VEG & ACCOMPANIED BY A CREAMY GARLIC AND MUSHROOM SAUCE.

£14.75 MINTED WELSH LAMB STEAK

LOCALLY SOURCED PAN FRIED MINTED LAMB STEAK.
SERVED WITH NEW POTATOES, SEASONAL VEGETABLES AND A RICH AND TASTY REDCURRANT & ROSEMARY PAN GRAVY.

£10.25 HOMEMADE STEAK AND ALE PIE

DELICIOUS & TENDER SLOW COOKED WELSH BEEF, IN A RICH REAL ALE GRAVY, FINISHED WITH A FLAKEY PASTRY LID.
SERVED WITH NEW POTATOES AND SEASONAL VEG.

FROM THE GRILL

£16.50 10.OZ SIRLOIN STEAK - GF

TENDER CUT OF WELSH SIRLOIN, PAN SEARED TO YOUR TASTE.
SERVED WITH GRILLED TOMATO, MUSHROOMS, DRESSED MIXED LEAF GARNISH WITH FRIES AND PEAS.

£13.95 GAMMON STEAK - GF

THICK AND JUICY LOCALLY SOURCED, CHARGRILLED HORSESHOE GAMMON STEAK.
SERVED TOPPED WITH A FRIED EGG, FRIES, PEAS AND A DRESSED MIXED LEAF GARNISH.

£2.50 HOMEMADE PEPPERCORN OR STILTON SAUCE TO ACCOMPANY YOUR STEAK

£2.00 WHY NOT BE NAUGHTY AND ADD A PORTION OF ONION RINGS

FROM THE GRILL

£9.00 HOMEMADE WELSH BEEF CHEESE BURGER

8OZ WELSH BEEF PATTY, MELTED CHEDDAR CHEESE, ONION, LETTUCE & RELISH.

£8.75 SPICY LOUISIANA STYLE CHICKEN BURGER

HOT & SPICY BREADED CHICKEN FILLETS, LETTUCE AND SWEET CHILLI MAYO.

£8.50 GLAMORGAN SAUSAGE BURGER - V

DELICIOUS LEEK & CHEESE GLAMORGAN SAUSAGES, LETTUCE AND MAYO.

ALL BURGERS SERVED ON A TOASTED SESAME BURGER BUN WITH A SIDE OF FRIES

TRADITIONAL PUB FAYRE

£10.25 TRADITIONAL LASAGNE

LAYERS OF WELSH GROUND BEEF IN A HOMEMADE RICH TOMATO RAGU, PASTA AND A CREAMY BÉCHAMEL SAUCE. SERVED WITH DRESSED MIXED LEAF GARNISH AND FRIES

£9.75 HOMEMADE CHICKEN BALTI

TENDER CHICKEN BREAST PIECES, IN A MEDIUM SPICED, TOMATO RICH, BALTI SAUCE.

SERVED WITH BASMATI RICE, NAAN BREAD & MANGO CHUTNEY

£9.25 HOMEMADE VEGETABLE BALTI

SERVED WITH BASMATI RICE, NAAN BREAD AND MANGO CHUTNEY

Menu

THE CAIN VALLEY HOTEL

£9.50 **BREADED WHOLE-TAIL SCAMPI**
£9.50

WHOLE TAILS OF SCAMPI IN BREADCRUMBS, FRIED UNTIL GOLDEN BROWN.
SERVED WITH A SIDE OF FRIES, AND MIXED DRESSED LEAF GARNISH.

£12.50 **THAI STYLE FISHCAKES**
£12.50

HOMEMADE WITH COD AND SALMON, DELICATELY THAI FLAVOURED AND
GOLDEN BREADCRUMBED.
SERVED WITH FRIES OR NEW POTATOES & ACCOMPANIED BY A DRESSED
MIXED LEAF GARNISH WITH SWEET CHILLI DIP.

£9.25 **BREADED HADDOCK & FRIES**
£9.25

HEARTY FILLET OF HADDOCK, BREADED WITH GOLDEN BREADCRUMBS.
SERVED WITH FRIES AND PEAS AND A DRESSED MIXED LEAF GARNISH.

£9.50 **HOMEMADE FISH PIE**
£9.50

DELICATELY COOKED SALMON & COD IN A SUBTLE CREAM SAUCE,
TOPPED WITH RICH BUTTERY MASH.
MADE TO A TRADITIONAL RECIPE, SERVED WITH SEASONAL VEG.

£9.95 **MOROCCAN NUT ROAST**

MOROCCAN SPICED BROWN RICE, MIXED WITH JUICY SULTANAS, APRICOTS &
CRANBERRIES, WITH SWEET BUTTERNUT SQUASH CHUTNEY & FLAKED
ALMONDS, SEASONAL VEG AND NEW POTATOES OR FRIES.
ACCOMPANIED BY A JUG OF DELICIOUS VEGETARIAN GRAVY.

£3.00 **SIDES**

£6.00 PORTION OF FRIES - ADD CHEESE 50P

£2.00 TEAR & SHARE CHEESY GARLIC BREAD

PORTION OF ONION RINGS

DESSERTS

- £5.75 **SUMMER FRUIT AND BERRY PAVLOVA STACK**
DELICATE MERINGUE STACKED WITH SUMMER FRUITS & TOPPED WITH A DELICIOUSLY LIGHT PARFAIT & VELVETY BERRY SAUCE
- £5.80 **APPLE & BLACKBERRY CRUMBLE (GF)**
A DESSERT STAPLE, APPLES, BLACKBERRIES, ALL TOPPED WITH DELICIOUS CRUMBLE PERFECT WITH WARM CUSTARD OR CREAM
- £5.75 **HOMEMADE BARA-BRITH BREAD & BUTTER PUDDING**
A TWIST ON AN OLD FAVOURITE, HOMEMADE USING BARA-BRITH, DELICIOUS SERVED WITH WARM CUSTARD, CREAM OR ICE CREAM.
- £5.50 **INDULGENT CHOCOLATE FUDGE CAKE**
CHOCOLATE CHOCOLATE CHOCOLATE!
CHOCOLATE SPONGE CAKE, SANDWICHED WITH CHOCOLATE FUDGE, ENROBED IN MORE CHOCOLATE. SERVED WARM WITH CREAM OR ICE CREAM.
- £5.75 **STICKY STEM GINGER PUDDING**
A TRADITIONALLY SOFT CINCER SPONGE PUDDING, WITH LASHINGS OF STICKY STEM GINGER SAUCE, SERVED WITH A CHOICE OF CUSTARD, ICE CREAM OR CREAM
- £4.00 **3 SCOOP ICE CREAM SELECTION**
HAVE IT YOUR WAY.
TRIO OF FLAVOURS, STRAWBERRY, CHOCOLATE & VANILLA ICE CREAMS, WAFERS AND A CHOICE OF STRAWBERRY, TOFFEE OR CHOCOLATE SAUCE.