



The Cellars at Talardy

Wine bar - Lounge - Brasserie



Best of Wales Menu

Welcome to the Best of Wales at Talardy

This is our relaxed style of fine dining and with this menu the Talardy is showcasing the very best Welsh produce as ingredients in our modern Welsh cooking all created and produced for you by our team of chefs.

Starters

- Home cured duck with a fennel and orange salad and a toasted sesame dressing £4.50
- Game terrine studded with prunes and scented with mustard, pear chutney, brioche and cardamom reduction £4.50
- Black pudding fritters, winter leaf salad with apple compote and mustard dressing £3.95
- Sardines on asparagus and beetroot salad with fresh parmesan and tomato salsa £4.25
- Glazed garlic and ginger salmon with basmati rice and pak choi £6.35
- Ripe seasonal melon with cassis sorbet, cracked black pepper and mint syrup £3.95
- Seared Welsh Black beef with Perl Wen cheese, watercress and red onion salad with grain mustard dressing £6.95
- Warm pheasant, wild mushroom and pearl barley salad with raspberry vinaigrette £4.25
- Langoustine bisque served with cream and chives and a Harlech cheese crouton £5.75

Our seafood is all sourced from Welsh fishmongers who deal with local Welsh fishermen.

Overleaf see
The Cellars at Talardy
Welsh Black beef steaks

Mains

- Pan-fried breast of chicken with leek & braised baby carrots and a wild mushroom & tarragon cream sauce £9.95
- Roast rump of Conwy Valley lamb (*cooked pink*) served on roasted fennel and aubergine with mint pesto and broad beans £14.50
- Barbary duck breast roasted with home-grown lavender, roast root vegetables, juniper sauce and garlic potato £11.95
- Fillet of sea bass on wilted greens with new potatoes, olives and tomato and a rosemary butter sauce £15.95
- Salmon, Menai mussels and scallop risotto with fresh sorrel and red chard £11.35
- Ginger and orange braised Conwy belly pork with prunes, served with a gratin potato, Welsh mustard sauce £9.95
- Fresh griddled tuna loin on a green risotto with peppers and fresh shaved parmesan £12.95
- Calves liver on Welsh mustard mash, balsamic onions and red wine jus & crispy Welsh bacon £12.45
- Talardy Mixed Fish Platter (2 sharing)
Menai Mussels cooked with Welsh wine & leeks finished with cream - Deep fried calamari - Garlic and ginger salmon - Smoked salmon - Langoustines - Seafood fish cakes - Marinaded king prawn kebabs - all served with crusty bread, salsa Verdi & balsamic £32.95 for 2
- Vegetarian** – Mushroom and spinach gratin with potato gnocchi, crusty bread £9.95
- Peppered venison tenderloin, dressed on sticky red cabbage, sauté potatoes, glazed shallots and redcurrant jus £15.75



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Welsh Black Beef Steaks

All of our Welsh Black beef is sourced from farms in the lush Conwy Valley. The cattle are reared under stress-free conditions to mature naturally. The meat is aged for 21 days to add to the flavour and tenderness and producing what many regard as the best beef available.

8oz Welsh Black Rib Eye Steak £15.95

8oz Welsh Black Sirloin Steak £18.95

Welsh Black *Steak of the Day* see board

Surf meets Turf
4 grilled king prawns added to any steak £3.95 extra

Steaks are served with slow-roast plum tomato, field mushroom and a small portion of hand cut chips

A choice of sauces can be added to your steak
Red wine & horseradish £1.95 per sauce
Soft peppercorn, cream and cognac
Harlech cheese

Side orders

Hand cut chips £1.95

Mixed vegetables £2.50

New potatoes £1.50

Rocket & parmesan salad £2.25

Desserts

Welsh whisky and dark chocolate marquise with blueberry sauce and praline cream £3.75

Banana drop pancakes with pecans and maple syrup served with cinnamon and plum ice cream £4.25

Mulled wine poached pear, with ginger rice pudding, rhubarb and panna cotta ice cream £3.85

Bread and bara brith croissant pudding, served with vanilla anglaise £4.25

Welsh ice creams - £3.95
Clotted Cream
Rhubarb and panna cotta
Vanilla pod
Orange and liquorice

Sorbets - £3.95
Cassis
Mango
Pink grapefruit

Talardy crème brulee glazed with citrus sugar £4.95

Selection of Welsh farm cheeses with celery, apple, grapes and chutney £6.95

Coffee

Filter £1.95
Espresso £1.75
Cappuccino £2.10
Latte £2.25

A selection of teas is also available £1.80