



THE HAYLOFT  
PUB & RESTAURANT

*Steak Night*

*Starters*

- Soup of the day with grilled bread & compound butter (Ve/GFA) £7.50  
Roasted red pepper hummus with sunflower seeds, olive oil & pitta (Ve) £7.50  
Duck & hoisin bon bon with pickled red cabbage spring onion, chilli, plum purée £8.50  
Whipped goat's cheese with spring salad, sourdough & toasted walnuts £7.95  
Ham hock terrine with piccalilli, sourdough crouton £8  
Smoked mackerel paté with pickled cucumber, creme fraîche & sourdough £8.25

*Steaks*

- Welsh Black Fillet Steak, served with chips, garnish and dressed leaves - ~~£32~~ £16  
Welsh Black Sirloin Steak, served with chips, garnish and dressed leaves - ~~£29~~ £14.50  
Welsh Black Ribeye Steak, served with chips, garnish and dressed leaves - ~~£29~~ £14.50

*add a sauce*

- Perl Las 3  
Peppercorn 3  
Red wine 3

*Puddings*

- Lemon & raspberry posset with Bodnant shortbread £7.75  
Eton mess with mango & elderflower (GF) £7.50  
Strawberry & rose cheesecake with strawberry sorbet £7.50  
Sticky toffee pudding butter scotch sauce, vanilla ice cream (GF) £7.50  
Banana bread with vegan ice cream & berries (Ve) £7.50  
Selection of Parisella's Welsh ice cream  
1 scoop £3 | 2 scoops £4 | 3 scoops £5 (Ve/DF/GFA)