

CHURCHILLS

CARDIFF

SPRING & SUMMER 2010



Starters

- Scallops, black pudding and chorizo** – With a lemon dressing£4.95
- Ham hock terrine** – With sweet mustard pickle£4.75
- King prawns** – Pan fried shell on prawns in garlic butter, served with crusty bread£4.95
- v **Flat mushroom stuffed with Stilton** – Topped with spiced pear relish£4.25
- Fajita spiced chicken wings** – With chipotle jam, sour cream and tortilla sticks£4.75
- v **Breads, oils and olives** – Finest olive oil & balsamic vinegar, mixed olives and a selection of fresh breads to dip£2.95

Antipasto Sharing Platters

- Meat plate** – A selection of Italian cured ham, mixed olives, sundrenched cherry tomatoes, caper berries, Dragon's Breath cheese, garlic mayonnaise, virgin olive oil & balsamic vinegar, rocket and rustic bread£6.95
- Seafood plate** – Smoked salmon, king prawns, cockles, smoked mackerel, green lipped mussels, rustic bread, garlic mayonnaise and fresh lemon£7.45
- v **Vegetarian plate** – Roasted peppers, mozzarella cheese, roasted garlic, mixed olives, sundrenched cherry tomatoes, caper berries, Dragon's Breath cheese, virgin olive oil & balsamic vinegar, rocket and rustic bread£6.45

Celtic Pride Premium Welsh Beef

Wales' premier branded beef. The selected cattle are born and bred in Wales to the highest welfare standards on farms registered under strict assurance schemes. To ensure consistent quality, flavour and succulence, the beef is matured for a minimum of 21 days using traditional maturation techniques.

- 8oz Celtic Pride rump**£10.95
- 10oz Celtic Pride rib eye**£13.95
- 8oz Celtic Pride fillet**£16.95

Chargrilled to your liking and served with herb butter, grilled plum tomato, flat mushroom, rocket, onion rings and your choice of today's potatoes.

Why not try one of our delicious sauces to complement your steak?

- Creamy peppercorn, blue cheese & mushroom or red wine**all £1.75

Mains

- Red snapper** – On spicy oriental noodles£8.95
- Chicken breast in pancetta** – With leeks and creamy garlic potatoes£8.25
- Herb crusted rump of lamb** – Served with garlic potatoes and market fresh vegetables£11.95
- Hot Thai green seafood curry** – Served on egg noodles£8.75
- Pork and cider casserole** – With Braeburn apples served with creamy mash and green beans£7.95
- Cockle and pancetta carbonara** – On fresh egg tagliatelle with parmesan shavings£7.95
- v **Conchiglie pasta stuffed with garlic mushrooms and spinach** – With Cheddar cheese sauce and truffle oil£7.25
- Texan beef chilli** – Chunky beef and pinto beans in a spicy sauce flavoured with cumin, oregano and ground coriander, topped with grated Collier's Mature Welsh Cheddar and served with rice and corn chips£7.95

Sunday Roasts

Please see our specials menu or ask a member of the team for details of our delicious Sunday roasts.

Filled Breads

Choose from sour dough baguette or malted bloomer. All served with your choice of house side salad or fries.

Hand carved Celtic ham, Collier's Welsh Cheddar and sweet mustard pickle	£4.95
Grilled chicken – With lemon mayonnaise and spring onion	£5.25
King prawns and smoked salmon – In citrus crème fraîche and cracked black pepper	£5.95
Black Mountain smoked pork & chilli sausage – With red chard and Dijon crème fraîche	£5.95
v Blue goat's cheese, caramelised walnuts and spiced pear relish – With baby spinach leaves	£5.45
Chargrilled rump steak – Topped with caramelised red onions	£6.95
The house club sandwich – A triple layer of chicken, bacon, tomato, cheese and mayonnaise served on malted bloomer	£6.95

Jacket Potatoes

Served with a salad garnish.

v Collier's Mature Welsh Cheddar and The Rev. James ale chutney – Add grilled bacon for 50p	£3.95
Warm chicken and Black Mountain sausage – In smoky chipotle sauce	£5.25
Boksborg blue cheese and pancetta melt	£5.25
King prawn and smoked salmon – In citrus crème fraîche	£5.75

Lighter Bites & Salads

Ploughman's platters – Your choice of up to two cheeses from our Welsh cheese selection or alternatively hand carved ham. Served with sweet pickled onions, The Rev. James ale chutney and coleslaw.....

.....	£6.95
Peppered smoked mackerel and apple salad – With horseradish dressing and rustic bread.....	£6.45
Warm lemon chicken and baby new potato salad – With tarragon.....	£6.45
v Camembert, spinach and sundried tomato filo parcel – With dressed house salad.....	£7.25
Welsh steak burger – Handcrafted from Celtic Pride steak seasoned with Halen Môn sea salt and cracked black pepper, chargrilled and served in a rustic cob. Topped with plum tomato and red onion, served with coleslaw, fries and mixed leaves. Choose from:	
Classic plain	£6.95
Collier's Welsh Cheddar	£7.45
Collier's Welsh Cheddar and bacon	£7.95
v Mozzarella and mushroom burger – Served in a rustic cob. Topped with plum tomato and red onion, served with coleslaw, fries and mixed leaves	£6.75
Cajun chicken burger – A chargrilled chicken breast topped with tomato, coriander & lime salsa, served in a rustic cob with coleslaw, fries and mixed leaves	£7.95

Welsh Cheese Selection

Collier's Mature Welsh Cheddar – This distinctive Welsh Cheddar is renowned for its powerful, long and carefully balanced sweet and savoury taste.

Dragon's Breath – Welsh Cheddar blended with chilli mustard and our own Brains ale.

Kid-Me-Not blue goat's cheese – Established in 2005, Kid-Me-Not is an award winning dairy goat farm based in Talley, Carmarthenshire. The Talley mountain cheese won best new cheese at the British Cheese Awards 2008. The blue Talley is a delicate blue cheese with a white mould and smooth, creamy taste.

Smoked Llangloffan – A typical hard farmhouse style cheese. The young cheese is carefully smoked over oak chippings to give a rich savoury cheese.

Blue Boksborg – A soft continental style cheese with delicate blue veining, smooth creamy taste and a natural grey-blue rind.

Sides (all £1.50)

Bowl of fries
Pan fried mushrooms
Garlic bread
Beer battered onion rings
Seasonal vegetables
Buttered new potatoes
Coleslaw

Sharing side order plate of any three from above.....£3.95

Desserts

Chocolate profiteroles – With both Belgian milk chocolate and white chocolate sauces£3.95

St Clements pudding – With orange marmalade ice cream.....£4.25

Apple, gooseberry and rhubarb pudding – With apple crumble ice cream.....£4.50

Dark & white chocolate fondant with cherries – A decadent, warm pudding with a gooey centre served with vanilla pod ice cream.....£4.45

Strawberry & lemon cream gateau – Served with strawberry coulis£4.25

Sharing trio of desserts – Fresh strawberry tart, very berry Eton mess and chocolate profiteroles served with fresh cream and ice cream.....£5.95

Big ice cream sundae – Ideal for two!

Choose from:

Chocoholic – A huge mound of ice cream with chocolate profiteroles, crumbled chocolate flake, cream and chocolate sauce £4.95

Taste of Summer – Decadent real raspberry ripple ice cream, layered with meringue, raspberries and cream..... £4.95

Mario's ice creams & sorbets

Made in Carmarthen to a traditional Italian recipe and awarded with the “ Best dairy ice cream in the UK”.

Simple ice cream or sorbet£3.50

Indulgent ice cream sundaes – Ask for today's flavours and perhaps two spoons!.....£4.25

Welsh cheese 'Wales at it's best' – A selection of fine Welsh cheeses, biscuits and The Rev. James ale chutney.....£5.45

Coffee

Cappuccino – Espresso topped with steamed, frothed milk and a sprinkling of chocolate. Breakfast coffee you can enjoy all day.

Caffè Latte – Espresso with steamed milk. Plenty of milk and lots of flavour.

Americano – Espresso with hot water. A longer coffee with an espresso taste.

Mocha – Espresso with chocolate, topped with steamed, frothed milk and a sprinkling of chocolate. Spoil yourself with the ultimate coffee experience.

Hot Chocolate – Steamed milk and chocolate. For a more creamy, chocolate experience.

Tea – A refreshing blend of the finest tea. Ask for the selection of teas available.

Espresso – Short, strong and black. Just what you need to start the day.

Macchiato – Espresso with a dash of frothed milk. Smoother flavour with all the taste.



Free WiFi available here

V = Suitable for vegetarians

All items subject to availability. Some of our products may contain nuts or nut oils.
Fish and poultry dishes may contain bones. All our fresh eggs are Freedom Food accredited.
Approximate weights shown are prior to cooking.



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