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*Ravellos Restaurant*  
**MENU**

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**STARTERS**

Pan Fried Cod Cheeks,  
Lava Bread and Smoked Bacon *F*  
£8.00

Vegetable Terrine, Chutney, Saffron Potato *Ve*  
£7.00

Plump Atlantic Prawns, bound in a  
Bloody Mary Marie Rose, Crispy Lettuce *Cr, E*  
£9.00

Soup of the Day,  
Crusty Bread *Ve*  
£6.50

Sauteed Chicken Livers, flambeed with Welsh  
Whisky, Garlic and Cream *M*  
£8.00

Pressed Ham, Sultana and Apple Terrine with  
Saffron Potatoes and Plum Chutney *SD*  
£8.50

**MAIN DISHES**

Warm Baked Salmon on a Crisp  
Green Salad with Pine Nuts  
and Pomegranate *F*  
£18.00

Vegan Crumble. Roasted Root Vegetables  
in a Basil and Pink Peppercorn Sauce.  
Topped with an Oat Based Crumble *Cg, Ve*  
£17.00

Whole Baked Sole with Cafe de Paris  
Butter, Tenderstem, Skin On Salad  
Potatoes *F, M*  
£21.00

Glamorgan Sausage. Leeks, Caerphilly Cheese  
and Welsh Mustard bound together and coated  
in Bread Crumbs, Saute Spinach, Hasselback  
Potatoes, Chive and Spring Onion Veloute  
*Cg, M, Mu, V*  
£17.00

Belly Pork, Barbecue Pulled Pork and a  
Pork Quaver, Apple Cider Sauce, Tatws  
Popty, Creamed Cabbage *Cg, M*  
£20.00

Chicken Supreme stuffed with Spinach and Sun  
Blushed Tomato, Glazed with Welsh Rarebit,  
Buttered Tenderstem and Skin On New Potatoes  
*M, SD, Mo*  
£19.00

Mushroom Ravioli with Kale in a  
Marinara Sauce *Cg, Ve*  
£17.00

**10oz Rump Steak £24.00**

**8oz Sirloin Steak £23.00**

Served with Flat Mushroom, Cherry Tomatoes on the  
Vine, Stack Chips

Add Peppercorn Sauce, Garlic Mushroom Sauce (*M*),  
Red Wine Jus (*SD*) or Garlic & Herb Butter (*M*)  
£3.50

**DESSERTS**

Sticky Toffee Pudding,  
Toffee Sauce, Vanilla Bean Ice Cream *Cg, E, M*  
£8.00

Cheesecake  
Flavour of the Week, please ask your server *Cg, M*  
£7.50

Baileys Creme Brulee,  
Shortbread Biscuit *Cg, E, M*  
£8.50

Eton Mess  
Meringue, Mixed Berries, Fruit Coulis *M*  
£7.50

Welsh Cheeseboard  
Grapes, Celery and Crackers *M, Cg*  
£11.00

C - Celery, Cg - Cereal containing Gluten, Cr - Crustaceans, E - Eggs,  
F - Fish, L - Lupin, M - Milk, Mo - Molluses, Mu - Mustard, N - Nuts,  
P - Peanuts, S - Sesame seed, So - Soya, SD - Sulphur Dioxide,  
V - Vegetarian, Ve - Vegan



**PARKWAY**  
HOTEL AND SPA