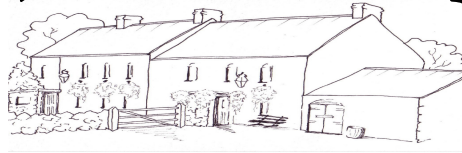


Britannia Inn



STARTERS

<i>Smoked bacon & wild mushroom soup</i>	<i>£4.25</i>
<i>Served with fresh bread</i>	
<i>Welsh breakfast miniature</i>	<i>£4.75</i>
<i>With Welsh bacon, cockles & laverbread, Glebe farm scrambled eggs & roast tomato</i>	
<i>Chicken liver parfait</i>	<i>£4.50</i>
<i>With red onion chutney, melba toast and balsamic dressed leaves</i>	
<i>Britannia oak smoked mackerel pâté</i>	<i>£4.75</i>
<i>With toasted croûtes, homemade chutneys and dressed leaves</i>	
<i>Crisp pork belly</i>	<i>£4.75</i>
<i>With caramelised apple puree, dressed salad and madeira jus</i>	
<i>Warm Welsh goat's cheese & vegetable tart</i>	<i>£4.75</i>
<i>With roast peppers, red onion chutney, tomato compote and red pepper coulis</i>	
<i>Fresh local mussels</i>	<i>£4.75</i>
<i>In a white wine, garlic, sweet chilli & tomato sauce</i>	

MAINS

<i>Welsh black rump of beef (fillet style)</i>	<i>£16.95</i>
<i>With hand cut chips, buttered vegetables, spinach purée and a wild mushroom & Perl las gratin</i>	
<i>Roast suckling pig</i>	<i>£16.50</i>
<i>With pomme purée, fricassee of mushrooms, cabbage & smoked, bacon apple purée and jus</i>	
<i>Welsh Lamb shank pie</i>	<i>£16.50</i>
<i>With rosemary marinated lamb cutlet, pomme purée and minted pea purée</i>	
<i>Pan fried local wild bass Zarzuela</i>	<i>£16.50</i>
<i>A Spanish tomato, mussel, roast pepper & potato broth with kalamata olives and herbs</i>	
<i>Authentic Thai chicken curry</i>	<i>£15.50</i>
<i>Free-range chicken breast, with Thai sticky rice and fresh coriander</i>	
<i>Crayfish & saffron risotto</i>	<i>£15.50</i>
<i>With tomato concasse, fresh garden peas, fine herbs, and parmesan</i>	
<i>Roast Mediterranean vegetable & tomato tagliatelle</i>	<i>£15.50</i>
<i>Fresh pasta bound in a tomato sauce with fine herbs and parmesan</i>	
<i>Fresh beer battered hake & chips</i>	<i>£11.95</i>
<i>Served with homemade tartar sauce and fresh mushy peas</i>	

THE BRITANNIA INN, LLANMADOC, GOWER, SA3 1DB

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DESSERTS

Bread & butter pudding baked with mixed berries with crème anglaise
£4.75

*Chocolate assiette, hot chocolate flavoured with cointreau, iced parfait
and brownie with cream*
£5.00

*Baked vanilla cheesecake with mixed berry compote and Chantilly
cream*
£4.75

Sticky toffee pudding, with caramel sauce and vanilla ice-cream
£4.95

Joes Ice-Cream with a chocolate and orange sauce
£4.50

Iced Penderyn whiskey parfait, with a vanilla, tea and prune syrup
£4.75

Selection of Welsh & French cheeses with crackers, celery and grapes
£5.00

Also available

Dessert Wine £2.50

Port £2.00

*Fresh Coffee served with a choice of hand-rolled
Chocolate truffle or orange & choc chip biscotti* £2.50