

APPETISERS

HUMOUS & CHAR-GRILLED  
PITTA BREAD  
£2.75

GARLIC BREAD \*  
Small: £2.75    Large: £3.25

CHEESY GARLIC BREAD \*  
Small: £3.75    Large: £4.25

WARM CIABATTA,  
BALSAMIC VINEGAR &  
OLIVE OILS \*  
£3.75

MIXED OLIVES \*  
With Orange & Lemon  
£3.75

SHARERS FOR 2

BAKED CAMEMBERT \*  
Served with warm ciabatta,  
balsamic vinegar, extra virgin  
olive oil  
£12.50

ANTIPASTI \*  
Prosciutto, finocchios  
mortadella, milano, napoli,  
olives, air dried tomatoes,  
rocket leaves & warm ciabatta  
£15.25

FISH PLATTER \*  
Smoked salmon, smoked  
mackerel, prawns,  
marinated anchovies, rocket  
leaves, warm ciabatta, deep  
fried capers  
£14.75

VEGETABLE PLATTER \*  
Fresh mint & pea pate,  
humous, steamed goyza  
dumpling, roasted red  
peppers, air dried  
tomatoes, rocket leaves  
& chargrilled pitta bread  
£14.25

STARTERS

HOMEMADE SOUP  
Served with Crusty Bread Roll

FRESH MINT & PEA PATE  
With Brushetta & Welsh Apple  
Chutney

CHICKEN WINGS \*  
Served with Tomato Dressing

SMOKED MACKEREL  
BEIGNET  
With Cucumber & Coriander

£6.95 Each



MAIN COURSES

ROAST RUMP OF LAMB (GF)  
Locally sourced Welsh Lamb served with Nicoise Potatoes  
£19.50

ROASTED SPICED HAKE (GF)  
Hake Fillet served with Beans, Cannellini Beans, Spinach, Paprika & New Potatoes  
£16.25

CHEFS CURRY OF THE DAY  
Ask your server for todays curry. Served with Poppadoms,  
Dips, Braised Rice & Naan Bread  
£14.50

OVEN ROASTED CHICKEN BREAST \*  
Served with Wild Mushroom, Basil Pesto, Tagliatelle & Side Salad  
£12.75

MALAYSIAN STYLE TOFU (GF)   
Served with Rice Noodles  
£12.75

CLASSIC FISH & CHIPS  
Served with Mushy or Garden Peas  
£12.75

BURGERS

All burgers are served with French Fries, Onion Rings & House Slaw

ABERDUNANT BURGER \*  
2 1/4lb Beef Patties with Smoked Bacon, Cheese Slice, Gherkin, Iceberg Lettuce,  
American Mustard, Ketchup & served with a Brioche Bun  
£14.75

PULLED PORK BURGER \*  
Succulent 1/4lb Beef Patty & 1/4lb Pulled Pork combined with Gherkin,  
Iceberg Lettuce, BBQ Sauce & served with a Brioche Bun  
£14.75

CHICKEN FILLET BURGER  
2 Chicken Fillet Burgers served with Iceberg Lettuce, Gherkin,  
Mayonnaise on a Brioche Bun  
£13.75

VEGETARIAN BURGER   
Two 1/4lb Vegan Burger with Halloumi Cheese, Iceberg Lettuce, American Mustard,  
Tomato Ketchup on a Brioche Bun  
£14.75

TABLE SERVICE ONLY

Should you have any special dietary requirements please let your server know.

Our server will be able to assist you further with the options available.

GRILL MENU

Cook your steak on a hot Lava Stone exactly the way you like & every mouthful guaranteed to be as hot & delicious as if it were the first. All steaks are also available from the grill cooked by the professionals the way you would like it. All Steaks are Gluten Free.

FILLET STEAK.....£24.00

RUMP STEAK.....£16.00

CHICKEN FILLET.....£13.75

All served with Tomato, Mushroom, Onion Rings & choice of Potato

SIRLOIN STEAK.....£19.50

RIBEYE STEAK.....£19.50

SALMON STEAK.....£13.75

STEAK SAUCES

Compliment your steak with a sumptuous sauce (All GF)

Peppercorn .....£2.95

Diane .....£2.95

Hollandaise .....£2.95

Stilton .....£2.95

Benrnaise .....£2.95

SIDES

Steak Cut Chips (GF) .....£2.75

Peas (GF) .....£1.50

Beans (GF) .....£1.50

Side Salad (GF) .....£2.75

French Fries (GF).....£2.75

Jacket Potato (GF).....£2.75

New Potatoes (GF) .....£3.50

Onion Rings.....£2.75

Steamed Fresh Vegetables (GF) .....£2.75

DESSERTS

ABERDUNANT  
CHEESECAKE  
Our famous homemade  
cheesecake with a choice of  
topping. Served with  
Cream or Ice Cream  
£5.95

APPLE CRUMBLE \*  
Homemade Apple Crumble  
served with Custard, Cream  
or Ice Cream  
£5.95

ICE CREAM \*  
Locally sourced Cariad Gelato  
Ice Cream served with a choice  
of toppings  
£5.95

BELGIAN CHOCOLATE  
TRUFFLE  
A decadent & rich tasting  
dessert with Raspberry Tear &  
Pouring Cream  
£5.95

CITRON MERINGUE  
TARLET  
Light & refreshing, this tarlet  
is served with Pouring Cream  
£5.95

VEGAN CHOCOLATE  
& CHERRY TORTE  
£5.95

WELSH CHEESEBOARD  
A selection of locally sourced  
& international cheese  
complimented with biscuits &  
grapes. Ideal to share.  
£10.95

LOVE FOOD,  
LOVE  
ABERDUNANT

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Aberdunant Hall Holiday Park  
01766 512001  
aberdunant.com

# WINE & BUBBLES

## Signature Whites

**Sancerre. Les Lorys Goulaine, Loire Valley. France. 12.5%ABV £35.00**  
An expressive wine, very fruity with perfect balance and floral undertones.

**Petit Chablis. Charton et Trebuchet. France. 12.5%ABV £46.00**  
Subtle lemon and floral notes with buttery fruit and a steely finish.

## WHITE WINE

**Riviera Sauvignon Blanc. Vin de France (House Wine) 11.5%ABV. £18.95**  
Pink grapefruits on the palate with notes of ripe peaches and a juicy lemon finish.  
175ml glass - £4.95 250ml glass - £6.95

**Chardonnay. Patterson's Select Reserve. Chile. 12.5%ABV £18.95**  
Good Chardonnay style with ripe lemon flavours and tropical fruit aromas.  
175ml glass - £4.95 250ml glass - £6.95

**Sauvignon Blanc. Aroha Bay. New Zealand. 12.5%ABV £24.95**  
Aromatic nose of nectarines and peaches with a herbaceous style and zesty lime finish.  
175ml glass - £6.50 250ml glass - £8.50

**Pinot Grigio. Water Stop Station, Moldova. 12%ABV £18.95**  
A lovely light style with delicate floral aromas and crisp green apple fruits.  
175ml glass - £4.95 250ml glass - £6.95

**Chenin Blanc. Grey Gables, Western Cape. South Africa. 13%ABV £18.95**  
Tangy pear fruit flavours with peachy notes, ripe fig hints and a gooseberry finish.  
175ml glass - £4.95 250ml glass - £6.95

**Picpoul de Pinet. Hen Pecked, Languedoc, France. 13%ABV £23.00**  
Tangy with a green apple and melon palate, juicy limes and hints of pepper on the finish.  
175ml glass - £4.95 250ml glass - £6.95

**Gruner-Veltliner. Little Cricket, Hungary. 12%ABV£18.95**  
Clean, crisp style with notes of citrus, yellow plum fruit and herbaceous tones.

**Pinot Blanc. Dunavar, Hungary. 12%ABV £18.95**  
Luscious white peach notes with a lime palate and hints of lemongrass and pepper.  
175ml glass - £4.95 250ml glass - £6.95

## ROSE WINE

**Pinot Grigio Rose. La Riva. Italy. 12%ABV £18.95**  
Peachy, floral characters with a raspberry palate and gentle, crisp finish.  
175ml glass - £4.95 250ml glass - £6.95

**White Zinfandel. Cougar's Moon, California. 11.5%ABV £18.95**  
Strawberry scented with ripe raspberries and watermelon fruit on the finish.  
175ml glass - £4.95 250ml glass - £6.95

## CHAMPAGNE

**Taittinger. Brut Reserve. 12.5%ABV £59.00**  
Classic Champagne with subtle, buttery hints, notes of citrus and a fine, lingering mousse.

**Champagne Irroy. Carte d' Or, Brut Rose. 12.5%ABV £59.00**  
Elegant and smooth with a bouquet of strawberry jam, wild raspberries and brioche hints.

**Taittinger. Brut Vintage. 12.5%ABV £85.00**  
Fine bubbles with fresh bread aromas and scents of lemon, mandarin and a touch of honey.

## Signature Reds

**Barolo. Tenimenti Ca' Bolani, Italy. 14%ABV £45.00**  
Ripe red fruit with vanilla pod, liquorice and blueberries with fine tannins.

**Cune Imperial Rioja Reserva. C.V.N.E. Spain. 14%ABV £42.00**  
Sweet berry fruit palate with blackcurrant flavours, hints of herbs and a touch of vanilla.

**Chateauneuf du Pape. Victor Berard, Rhone Valley. France. 14.5%ABV £41.00**  
Deep garnet in colour with blackberries, spicy notes and strawberry aromas.

## RED WINE

**Riviera Merlot. Vin de France. (House Wine) 13%ABV £18.95**  
Lush and well rounded with red fruits, violet aromas and soft, gentle tannins.  
175ml glass - £4.95 250ml glass - £6.95

**Cabernet Sauvignon. El Campo. Chile. 13%ABV £18.95**  
Attractive blackcurrant fruit with ripe, round tannins and a smooth, long palate.  
175ml glass - £4.95 250ml glass - £6.95

**Patterson's Select Reserve Shiraz. South Eastern Australia. 14.5%ABV £18.95**  
Bold, soft, jammy fruit lent a softness by a subtle oak influence.  
175ml glass - £4.95 250ml glass - £6.95

**Rioja Tinto. Don Placero, Spain. 13.5%ABV £19.95**  
Beautifully succulent red with warm bramble fruit and a touch of spice and vanilla.  
175ml glass - £4.95 250ml glass - £6.95

**Pinot Noir. Dunavar, Hungary. 12.5%ABV £18.95**  
Light in style with lots of vibrant cherry and raspberry fruits and a soft, juicy finish.  
175ml glass - £4.95 250ml glass - £6.95

**Malbec. La Vaca Gorda. Argentina. 13%ABV £18.95**  
Bursting with blackberry fruit and strawberries with cherries on the nose and sweet spice.  
175ml glass - £4.95 250ml glass - £6.95

**Negroamaro Primitivo. Bacca Nera, Italy. 13.5%ABV £22.00**  
Delicious plummy character with a blackberry nose, sweet fruit and jammy tannins.

**Appasimento Rosso. Puglia, Vino Passito. Italy. 14.5%ABV £24.00**  
Perfectly balanced with ripe cherry and plum fruit, soft tannins and hints of vanilla.

## SPARKLING WINE

**Prosecco Spumante. Vispo Allegro, Italy. 11%ABV £25.95**  
Light on the palate with soft fruits, green apples and peach and citrus on the finish.

**Cava Brut. Marques de Lares, Spain. 12%ABV £25.95**  
Crisp and fresh with orchard fruit aromas, zesty citrus flavours and a creamy finish.

**Prosecco Spumante Rose. Il Caggio, Italy. 12%ABV £25.95**  
Full of raspberries and strawberries with floral notes and a persistent, creamy mousse.

**Prosecco. Italy. QUARTER BOTTLE (20cl) 11%ABV £7.95**  
Bright and fresh, soft on the palate with lemon aromas and pear hints.

**Prosecco Rose. Italy. QUARTER BOTTLE (20cl) 12%ABV £7.95**  
Very fruity with a light bouquet, raspberry notes and a lingering finish.