



BODYSGALLEN HALL
DINNER BILL OF FARE MENU

Head Chef: Abdalla El Shershaby
Restaurant Manager: Nicolette Musgrove

Warm fillet of smoked salmon - Smoked potato salad, charred baby gem,
Bodysgallen wild garlic oil (F,D)

Local White Crab - Handpicked local white crab, crab mousse,
homemade soda bread croutons, avocado sorbet (F,C,D,E,G)

Rabbit – Pressing of rabbit, pickled vegetables, burnt onion toasted brioche (D,G)

Beetroot - Presentations of Estate baby beetroot, onion, goat's cheese,
quinoa, beetroot gel (S,D,SD)

Seasonal sorbet (£4.25 extra)

Cod - Butter poached cod, roasted fennel with squash, chorizo butterbean and tomato sauce
(F,SD,D,S)

Duck – Maple glazed local duck, artichoke, red cabbage, dauphinoise potatoes,
asparagus, Carmarthen ham, Madeira sauce (SD,S,D,CE)

Welsh Lamb - Slow cooked loin of Welsh lamb, herb gnocchi,
broccoli, cream, Madeira sauce (D,CE,SD)

Celeriac - Salt baked celeriac, caramelised shallot, king oyster mushroom, carrot puree,
cheese beignets, seasonal vegetables (CE,D,DE)

Grilled fillet steak is available upon request - £8.25 extra
Plain grilled fish

Vegetables are carefully chosen to accompany each dish. Additional vegetables are available upon request.

Chocolate and Hazelnut Mousse - Chocolate and hazelnut mousse, milk sorbet,
chocolate swirl, hazelnut sugar (N,D,G,E)

Custard Tart – Nutmeg custard tart, Bodysgallen poached, rhubarb, rhubarb sorbet (G,D,E)

Apple Charlotte – Caramelised Bodysgallen apple Charlotte, raspberry sorbet (E,D,G)

A changing selection of most delicious and unusual ice creams and sorbets (D,E,N,SD)

A selection of British cheese with grapes and chutney (CE,D,SD,G,N)

Cafetiere coffee, Cappuccino or Espresso and sweetmeats - £7.80 (D,G)

3 course Dinner - £69.30; 2 course Dinner (including main course) - £54.60

Two first courses, or first and pudding course - £44.60

A discretionary 12.5% service charge will be added to all restaurant and bar invoices.

Allergen Key

(G)	Contains gluten	(MU)	Contains mustard	(M)	Contains molluscs
(CE)	Contains celery	(C)	Contains crustaceans	(F)	Contains fish
(SD)	Contains sulphites	(L)	Contains lupin	(N)	Contains nuts
(E)	Contains eggs	(S)	Contains soya	(P)	Contains peanut
(D)	Contains dairy			(SE)	Contains sesame

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

SELECTED WINES

CHAMPAGNE AND SPARKLING BY THE GLASS

	125ml	Bottle
Prosecco, Vispo Allegro	9.00	38.50
Champagne J Bardelot. Brut	1.00	59.95

WHITE WINE BY THE GLASS

	125	175	Btl
Chardonnay, El Campo 2018 <i>Vale Central, Chile</i>	6.50	8.15	33.00
Sauvignon Blanc, Riviera Collection 2018, <i>France</i>	6.50	8.15	33.00
Pinot Grigio, Robinia 2018, <i>Italy</i>	6.50	8.15	33.00

RED WINE BY THE GLASS

	125	175	Btl
Merlot, El Campo 2018 <i>Chile</i>	6.50	8.15	33.00
Pinot Noir, Casa Santiago 2018, <i>Chile</i>	6.50	8.15	33.00
Malbec, Caodba 2019 <i>Argentina</i>	6.80	8.35	36.00

ROSE WINE BY THE GLASS

Pinot Grigio Rose, Robinia 2018, <i>Italy</i>	6.50	8.15	33.00
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WHITE WINE BY THE BOTTLE

30	Mitchell Semillon. <i>Clare Valley. Australia</i>	2016	47.50
43	Tummil Flat Sauvignon Blanc. <i>Marlborough. New Zealand</i>	2017	43.00
47	Pato Torrente Sauvignon Blanc. <i>Valle Central. Chile</i>	2019	32.50
54	Bogle Vineyards <i>Chenin Blanc. California</i>	2016	46.50
63	Baboon Rock Unwooded Chardonnay. <i>Franschoek. South Africa</i>	2018	37.00
82	<i>Africa</i>	2018	41.00
99	Chateau Tours de Mirambeau. <i>Bordeaux</i>	2017	47.50
102	Macon Lugny "Les Genievres". Latour. <i>Burgundy</i>	2018	52.50
114	Petits Chablis. Brocard, <i>France</i>	2018	55.50
	Pouilly Fume. Jean Pabiot, <i>France</i>		

RED WINE BY THE BOTTLE

33	Sunnycliff Cabernet Sauvignon. <i>Victoria. Australia</i>	2018	34.00
36	Certain Views Shiraz. <i>Margan. Australia</i>	2016	47.00
45	CJ Pask Gimblett Road Merlot. <i>Hawkes Bay. New Zealand</i>	2014	48.00
59	Cline Cellars Syrah. <i>Sonoma. USA</i>	2015	49.50
73	Chateau Semonlon. <i>Bordeaux</i>	2015	46.00
87	Morgon Chaponne Laurent	2017	55.00
89	Pinot Noir Bachelet-Monnot. <i>Burgundy</i>	2017	74.00
121	Chateaneuf du Pape. Telegramme. Brunier	2016/17	87.50
138	Vaza Crianza. Rioja, <i>Spain</i>	2016	36.00

ROSE WINE BY THE BOTTLE

125	Moon Apogé. Tavel Rosé	2017	45.00
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