



Restaurant Manager: Nicolette Musgrove
Head Chef: Abdalla El Shershaby.

DINNER MENU FOR MONDAY & TUESDAY

Homemade Bodysgallen Soup with fresh bread (D,G)

***Thinly sliced smoked salmon, fresh asparagus,
hollandaise sauce (E,D,F)***

Pressing of confit duck and ham hock, with onion relish and homemade brioche (M,G,E)

Bodysgallen beetroot with Welsh feta cheese (D)

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Pan fried Fillet of Plaice, lemon parsley butter, sugar snap peas, baby new potatoes (F,D)

Welsh Lamb Henry, parsnip mash potato, seasonal vegetables and thyme jus (D,CE,SD,S)

***8oz Welsh Rib Eye Steak, grilled tomatoes and mushrooms, crushed potato,
red wine sauce (CE,D,SD,S)***

***Wild mushroom and tarragon risotto,
glazed with Caerphilly cheese (D,V)***

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

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Bodysgallen Eton Mess (D,N)

Trinity College burnt cream

A selection of ice cream and sorbets (D,E,N)

Welsh cheese and biscuits (CE,D,SD,G,N)

Two courses - £34.60 Three courses - £49.00

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

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

Allergen key

(G) Contains gluten
(CE) Contains celery
(SD) Contains sulphites
(E) Contains eggs
(D) Contains dairy

(MU) Contains mustard
(C) Contains crustaceans
(L) Contains lupin
(S) Contains soya

(M) Contains molluscs
(F) Contains fish
(N) Contains nuts
(P) Contains peanut
(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.

BODYSGALLEN HALL

SELECTED WINES

CHAMPAGNE & SPARKLING WINE BY THE GLASS

	125ml	BTL
Prosecco, Vispo Allegro	9.00	41.00
Champagne J Bardelot. Brut	12.50	62.50

WHITE WINE BY THE GLASS

	125	175	BTL
Chardonnay, El Campo. 2019 <i>Valle Central. Chile</i>	6.50	8.15	33.00
Sauvignon Blanc. Riviera Collection 2019 <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 2019 <i>Chile</i>	6.50	8.15	33.00
Pinot Noir Casa Santiago 2019 <i>Chile</i>	6.50	8.15	33.00
Malbec, Caoba 2020 <i>Argentina</i>	6.80	8.35	36.00

ROSE WINE BY THE GLASS

Pinot Grigio Rose Robinia <i>Italy. 2019</i>	6.50	8.15	33.00
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WHITE BY THE BOTTLE

30	Mitchell Semillon. Clare Valley. Australia	2016	49.50
43	Perfect Cut Sauvignon Blanc. Marlborough. New Zealand	2020	39.50
47	Pato Torrente Sauvignon Blanc. Valle Central. Chile	2019	35.00
54	Bogle Vineyards Chenin Blanc. California	2018	47.50
63	Baboon Rock Unwooded Chardonnay. Franschoek. South Africa	2019	38.50
82	Chateau Tours de Mirambeau. Bordeaux	2018	44.00
99	Macon Lugny "Les Genievres". Latour. Burgundy	2018	51.00
102	Petits Chablis. Brocard	2018	55.00
114	Pouilly Fume. Jean Pabiot	2018	57.50

RED BY THE BOTTLE

33	Sunnycliff Cabernet Sauvignon. Victoria. Australia	2018	37.00
36	Certain Views Shiraz. Margan. Australia	2016	48.00
45	CJ Pask Gimblett Road Merlot. Hawkes Bay. New Zealand	2014	49.00
59	Bogle Petit Sirah. California USA	2017	56.00
73	Chateau Semonlon. Bordeaux	2017	48.00
87	Morgon Chaponne Laurent	2018	59.00
89	Pinot Noir Bachelet-Monnot. Burgundy	2018	74.00
121	Chateauneuf du Pape. Telegramme. Brunier	2017/18	87.50
138	Vaza Crianza. Rioja	2016	38.50

ROSE BY THE BOTTLE

125	Moon Apogé. Tavel Rosé	2017	53.00
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To see the full wine list, please let your waiter know and we will happily email you a copy

A discretionary 12.5% service charge will be added to your final account