

MENU

OYSTERS

Cornish Oysters *Half Dozen* £ 9.25 *Nine* £13.25 *One Dozen* £16.50

All oysters served by Monks Bar & Brasserie are from reputable suppliers; however oysters are a raw product and therefore it is the considered choice of the guest to consume raw oysters.

SHELLFISH

Local Mussels either Marinere or Napoli £ 8.50 *Welsh Lobster Half* £15.25 *Whole* £25.50
Cockles and Laverbread with Bacon £ 7.95

STARTERS

Seasonal Soup with Mini Breads	£ 3.50
Creamy Garlic Mushrooms and Croutons	£ 4.95
Paté with Melba Toast and Chutney	£ 4.95
Traditional Cocktail of Prawns	£ 6.75
Grilled Chicken Caesar Salad	£ 7.75
Caviar Blini with Crème Fraiche	£ 9.95

MONKS CLASSIC MENU

Machynys Club Sandwich	£ 6.75
Beer Battered Cod with Minted Mushy Peas and Hand Cut Chips	£ 7.25
Gourmet Beef Burger with Hand Cut Chips and Hot Tomato Sauce	£ 7.25
Grilled Gammon with Peas and Chips	£ 6.95
'Braughing' Sausages with Creamy Mash and a Red Onion Glaze	£ 6.95
Chicken Curry with Rice and a Bowl of Chips	£ 6.75
Gourmet Cod with Mushy Peas and Hand Cut Chips	£ 9.50

FISH

Seared King Prawns with Red Pepper and Chilli Butter	£15.50
Smoked Haddock with Poached Egg and a Watercress Hollandaise Sauce	£ 9.25
Fishcakes with Tartar Sauce	£ 7.75
Whole Tail Scampi with Chips	£ 7.50
Locally caught Fish of the Day	£13.50
Prawn and Smoked Salmon Salad	£ 7.95

MEAT

Welsh Black Beef Sirloin Steak with Creamy Pepper Sauce	£17.95
Welsh Rib Eye Steak, Beer Battered Onion Rings and Balsamic Butter	£17.50
Minted Lamb Shank with Red Wine Sauce	£13.95
Grilled Chicken Breast with a Wild Mushroom and Shallot Sauce	£ 9.95
Glazed Ham with Cheese and Parsley Sauce	£ 8.95
Slow Cooked Belly Pork with Sage and Shallot Butter	£ 9.25

VEGETARIAN

Baked Strudel of Chestnut and Red Onion with Spinach and a Champagne Sauce	£ 9.95
Risotto of Thai Basil and Confit of Tomatoes with Lemon Oil	£ 7.25
Glazed Pear and Welsh Brie Salad with Pine Nut and Fig Dressing	£ 7.25
Roast Vegetables with Welsh Goats Cheese Salad	£ 6.95
Quiche of the Day with Creamy Homemade Coleslaw	£ 7.50

LIGHT DISHES / BRUNCH

Selection of Breads with Olive Oil and Balsamic Vinegar	£ 2.50
Mixed Olives with Bread Sticks	£ 2.95
Smoked Salmon and Scrambled Eggs	£ 7.25
Full Welsh 'All Day' Breakfast	£ 5.25

PANINI £ 5.25

or

SANDWICHES £ 4.25

Choose from:

- Artichoke, Black Olive and Cream Cheese
- Chicken with Honey and Mustard Dressing
- Cranberry and Welsh Brie
- Ham, Pineapple and Glazed Onion
- Smoked Bacon and Welsh Brie
- Spicy Tuna and Cheese
- Tomato, Chick Pea and Rocket Pesto

SIDE DISHES — £2.50

- New Potatoes, Creamed Mash, Chips, Sautéed, Hand Cut Chips
- Seasonal Green Vegetables with Samphire
- Steamed Mixed Vegetables and Herb Butter
- Garlic Bread
- Crispy Onion Rings
- Crispy Mixed Leaf Salad (Choice of Dressing)

DESSERTS

Glazed Passion Fruit Tart with Berry Compote	£ 4.75
Warm Welsh Cakes with Crème Fraiche and Jam	£ 4.50
Dark Chocolate Brownie with Cream or Joe's Ice Cream	£ 4.75
Joe's Ice Cream	£ 3.95
Treacle Sponge with Orange Custard	£ 4.75
Poached Vanilla Pear with a Lime Jelly	£ 4.75

WELSH CHEESE

Welsh Cheese with Chutney and Biscuits	£ 7.25
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Customers concerned about the presence of nuts and seeds in our food are welcome to ask a member of staff for assistance when choosing their meal.



Where possible we use fresh local produce in all our dishes.

Prices are inclusive of V.A.T.

WINES

Bin		Region	Bottle	Glass 175ml	Glass 250ml	Bin		Region	Bottle	Glass 175ml	Glass 250ml
WHITE WINES						RED WINES					
1	Sauvignon Blanc / Semillon, Casa Roca 2008 <i>Bright gold colour with a smooth fresh melon, apple and grapefruit palate</i>	Chile	£11.95	£2.95	£4.25	12	Casa Roca Cabernet Sauvignon / Merlot 2008 <i>Sumptuous ripe plummy fruit shaped by fresh juicy tannins.</i>	Chile	£11.95	£2.95	£4.25
2	Chardonnay / Torrentes, Trivento 2008 <i>Ripe and mouth filling with rich floral fruits of peach, apricot and just a hint of citrus</i>	Argentina	£11.95	£2.95	£4.25	13	Les Acrobats VdP Red 2008 <i>A medium bodied red, soft and well rounded with plenty of fruit.</i>	France	£11.95	£2.95	£4.25
3	Les Acrobats VdP Dry White 2008 <i>Delicate with a clean, elegant fruit and crisp dry finish. Easy drinking.</i>	France	£11.95	£2.95	£4.25	14	Shiraz / Malbec, Trivento 2008 <i>This wine shows the typical dark berry fruit with liquorice overtones and a peppery spice.</i>	Argentina	£11.95	£2.95	£4.25
4	Chardonnay, Puenta del Inca 2008 <i>Creamy ripe and crisp wine with refreshingly clean citrus fruit flavours.</i>	Chile	£13.25	£3.50	£4.95	15	Merlot, Puenta del Inca 2008 <i>A very dark rich smoky black fruit, but soft, well rounded and easy drinking.</i>	Chile	£13.25	£3.50	£4.95
5	Pinot Grigio, Casa Defra 2008 <i>A refreshingly aromatic wine with a hint of spice. Zesty acidity compliments the subtle fruit flavours.</i>	Italy	£16.50	£4.20	£5.95	16	San Mario Rosso di Puglia 2007 <i>A rich clean fruit with soft juicy tannins. Excellent value for money.</i>	Italy	£13.25	£3.50	£4.95
6	Sauvignon Blanc Marlborough, Exodus 2008 <i>Tropical and gooseberry aromas give way to a soft and well rounded fruit with mango and ripe melon overtones.</i>	New Zealand	£19.50	£5.10	£6.95	17	Shiraz \ Cinsault, Boars Kloof 2008 <i>Deep mulberry colour with a full, fruity nose and strawberry and herby aromatics.</i>	South Africa	£14.25		
7	Trebbiano, Villa Cervia 2007 <i>An easy drinking, soft, dry white that is as good with food as it is on it's own.</i>	Italy	£16.50			18	Rioja, Don Placero 2008 <i>A firm polished wine with ripe cherry and light spice flavours. Nicely rounded on the palate.</i>	Spain	£14.25		
8	Colombard / Chardonnay, Wilson's Quay 2008 <i>Balanced fruit sweetness on the palate consisting of smooth, soft, peachy, melon fruit.</i>	Australia	£18.50			19	Shiraz / Merlot, Wilson's Quay 2008 <i>Deep purple juice brimming with blackcurrant/ berry flavours and ripe tannins.</i>	Australia	£17.00		
9	Chenin Blanc, Boars Kloof 2008 <i>Refreshing with a zingy fruit salad flavour and a lemon twist on the finish.</i>	South Africa	£17.50			20	Chateau Martouret Bordeaux Superior 2005 <i>Delicious flavours of cherry and plum on the palate are overlaid with cedary oak.</i>	France	£20.50		
10	Chablis Le Manoir 2007 <i>A well balanced wine with lovely fruit and a mineral, chalk and flint backbone.</i>	France	£30.25			21	Ripasso Valpolicella Classico Superiore DOC 2007 <i>Intense cherry fruit flavours. Mellow and mouth filling with a velvety finish.</i>	Italy	£20.50		
11	Sancerre Blanc 2006, Dom Pierre Dezat 2007 <i>Herbaceous, grassy Sauvignon fruit with all the flinty mineral style of the Loire.</i>	France	£30.25			22	Pinot Noir, Whitehaven <i>Ample ripe cherry and crushed strawberry fruit with a hint of oak and soft rounded tannins on the finish.</i>	New Zealand	£24.00		
CHAMPAGNE						ROSÉ WINES					
27	HOUSE CHAMPAGNE: Gallimard Cuvee Reserve NV Half Bottle Available	France	£34.50	£5.95		23	Pinot Grigio Blush, San Antonio 2008 <i>Dry and distinctive with soft crushed fruit flavours and a fresh acidity.</i>	Italy	£12.95	£3.40	£4.75
28	Gallimard Reserve Rosé NV	France	£38.50			24	Pinot Grigio Rosé, Casa Defra 2008 <i>Hints of strawberry, subtle merlot flavours and a crisp finish</i>	Italy	£16.50	£4.20	£5.95
29	Veuve Clicquot Yellow Label Brut NV	France	£44.00			25	Zinfandel Rosé, Redtree 2007 <i>Lots of raspberry and strawberry flavours. A rosé wine on the sweeter side.</i>	California	£12.95	£3.40	£4.75
30	Ruinart Blanc de Blanc NV	France	£100.00								
31	Veuve Clicquot Rosé NV	France	£49.00								
32	Dom Perignon 2000	France	£125.00								
SPARKLING WINE						SPARKLING WINE					
33	Prosecco Borge Del Col Alto Extra Dry NV	Italy	£17.95	£3.25		26	Pinot Grigio Blush Rosé Sparkling Wine "Blush & Bubbly" NV	Italy	£19.95	£3.60	

If you would like assistance with the selection of
your wine please ask.

