MENU

THE CAIN VALLEY HOTEL

APPETISERS

Thai Style Fishcakes
£6.25

Homemade salmon and cod fishcakes wrapped in golden breadcrumbs with delicate Thai flavourings, served with a dressed mixed leaf garnish and sweet chilli dip

Creamy Garlic Mushrooms (V)
£5.75

served on toasted ciabatta, topped with parmesan shavings and a dressed mixed leaf garnish

Homemade Pate
£5.75

smooth chicken liver & brandy pate, served with a dressed mixed leaf garnish, red onion chutney and wholemeal toasts

Hoisin Duck Spring Rolls
£5.50

shredded duck and Chinese style veg, with hoisin sauce wrapped in a flakey pancake, served with a dressed mixed leaf garnish and sweet chilli dip

Tempura Prawns
£6.95

lightly tempura battered prawns served a with dressed mixed leaf garnish accompanied by a sweet chilli dip

Chef's Soup of the day
£5.25 (V, GF)

seasonal ingredients, served with crusty bread and welsh butter

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CAIN FAVOURITES

Creamy Cheese & Chive Chicken Ballentine
£12.50

Succulent chicken breast, stuffed with cream cheese and chive, wrapped in bacon, accompanied with a creamy garlic and mushroom sauce, served with new potatoes and seasonal veg

Minted Welsh Lamb Steak
£11.50

Locally sourced pan fried minted lamb steak, served with new potatoes, seasonal vegetables and a rich and tasty redcurrant and rosemary gravy

Homemade Steak and Ale Pie
£10.25

Delicious slow cooked Welsh beef, in a rich real ale gravy, with a pastry top, served with new potatoes and seasonal veg

FROM THE GRILL

10.oz Sirloin Steak - GF
£15.50

Tender cut of Welsh sirloin, pan seared to your taste, served with grilled tomato, mushrooms, dressed mixed leaf garnish with fries and peas.

Gammon Steak
£13.95

Locally sourced, chargrilled horseshoe gammon steak, thick and juicy, served topped with a fried egg, fries, peas and a dressed mixed leaf garnish.

Homemade Peppercorn or Stilton sauce to accompany your Steak - £2.50

Why not be naughty and add a portion of onion rings - £2.00

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FROM THE GRILL

Homemade Welsh Beef Cheese Burger
£9.00

8oz Welsh beef patty, melted cheddar cheese, onion, lettuce & relish

Spicy Louisiana Style Chicken Burger
£8.75

hot & spicy breaded chicken fillets, lettuce and sweet chilli mayo

Glamorgan Sausage Burger
£8.25 (V)

delicious leek & cheese glamorgan sausages, lettuce and mayo

All burgers served on a toasted sesame burger bun with a side of fries

TRADITIONAL PUB FAYRE

Traditional Lasagne
£10.25

layers of Welsh ground beef in a homemade bolognese ragu, sheets of pasta and a creamy béchamel sauce. Served with dressed mixed leaf garnish and fries

Homemade Chicken Balti
£9.75

tender chicken pieces, in a medium spiced, tomato rich, balti sauce, served with basmati rice, naan bread & mango chutney

Homemade Vegetable Balti
£8.75

served with basmati rice, naan bread and mango chutney

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THE CAIN VALLEY HOTEL

Breaded Scampi Bites
£9.50

Breaded scampi, fried until golden brown, served with a side of fries, and mixed dressed leaf garnish

Thai Style Fishcakes
£10.95

Homemade salmon and cod fishcakes wrapped in golden breadcrumbs with delicate Thai flavourings, served with fries or new potatoes and veg, accompanied by a dressed mixed leaf garnish and sweet chilli dip

Breaded Haddock & Fries
£9.25

Hearty breaded haddock fillet served with fries and peas and a dressed mixed leaf garnish

Homemade Fish Pie
£9.50

Traditionally made fish pie with salmon & cod in a delicate creamy sauce, topped with buttery mash and served with seasonal veg

Nut Roast
£9.50

Seasoned nut roast, seasonal veg and new potatoes or fries. Accompanied by a jug of delicious vegetarian gravy

SIDES

Portion of Fries	£3.00 - Add cheese 50p
Tear & Share Cheesy Garlic Bread	£6.00
Portion of Onion Rings	£2.00

DESSERTS

THE CAIN VALLEY HOTEL

Iced Lemon Meringue Dessert (GF) - £5.50

Delicious light meringue and lemon parfait topped with lemon sauce and piped chocolate

Apple & Blackberry Crumble (GF) - £5.80

A dessert staple, Apples, Blackberries, all topped with delicious crumble perfect with warm custard or cream

Homemade Bara Brith Bread & Butter Pudding - £5.50

A twist on an old favourite, homemade using bara brith, delicious served with warm custard, cream or ice cream.

Indulgent Chocolate Fudge Cake - £5.25

Chocolate Chocolate Chocolate!
Chocolate sponge cake, sandwiched with chocolate fudge, enrobed in more chocolate. Served warm with Cream or Ice Cream.

White Chocolate & Ginger Cheesecake - £5.75

A glorious mix of velvety white chocolate cheesecake on a zesty ginger base, topped with chocolate shavings and crystallised ginger.

3 Scoop Ice Cream Selection - £4.00 -

Have it your way.

Trio of flavours, Strawberry, Chocolate & Vanilla ice creams, sugar curls and a choice of strawberry or chocolate sauce.