

The Delph

RESTAURANT MENU

Starters

- Soup of the day, bloomer bread** (V) (VG) (GF*) 5.50
Smoked haddock, chilli and lemon fishcake, poached egg, hollandaise sauce 6.50
Awaze chicken thighs, dressed leaf, soured cream (GF) 6.95
Pancetta wrapped halloumi fries, chilli tomato relish (GF) 5.95
Pan fried scallops, served with black pudding, apple and vanilla puree 7.50
Goats cheese mousse, with beetroot, dill, toasted seeds and balsamic pearls (V)(GF) 6.95

Main

- Caribbean style chicken curry, creamy coconut sauce, scallion rice** 14.95
Pan-fried sea bass, sauteed smoked bacon, celeriac puree, curly kale, red wine sauce (GF) 16.95
Halloumi and sweet chilli salad, mixed leaf, cucumber strips, spring onions, sesame seeds (V)(VG*)(GF) 11.95
Pan-fried chicken breast, fresh leaves, radish, Moroccan cous cous, cucumber 14.95
The 10oz Delph Burger, 10oz burger, with a mozzarella, chilli and pesto centre, smoked streaky bacon, baconnaisse, fries, house 'slaw, onion rings 15.95
Salt and pepper chicken skewer, spicy rice, mixed leaf, sticky mango sauce 14.95
A Duo of fish and chips, battered haddock, baked cod, hand cut chips, caper popcorn, scratchings, mushy peas, tartare sauce (GF*) 17.95
Duck breast, caramelised chicory, dauphinoise potato, red wine sauce (GF) 17.95
Sticky soy and ginger pork fillet, rice, spring onion, chillies, coriander (GF) 14.95
Chipotle and portobello mushroom tacos, cilantro, avocado, pickled red onions, roasted red peppers (V)(VG) 14.95
Rack of lamb, mashed potato, chantenay carrots, baby leeks, pea puree, red wine jus (GF) 26.95
Sweet potato and red pepper tagine, spiced tomato sauce, rice (V)(VG) 12.95

From the Grill

All our meats are supplied by D&J Thomas Butcher. Rhosllanerchrugog

- 10oz Welsh Rump (GF) 22.95 10oz Welsh Sirloin (GF) 25.95 8oz Welsh Fillet (GF) 28.00

Served with chunky chips, confit steak garnish and rocket salad

Sauce Accompaniments: Choose from Peppercorn (GF), Café du Paris (GF), Diane (GF) or blue cheese (GF) 2.95 each

Sides

- Hand-cut chips (V)(VG)(GF) 3.50 Beer battered onion rings (V)(VG)(GF*) 3.50 Skin on fries (V)(VG)(GF) 3.50
House salad (V)(VG)(GF) 3.50 Seasonal Veg (V)(VG)(GF) 3.50 Garlic bread with cheese (V) 3.50 Garlic bread (V) 3.00
Garlic King prawns (GF) 4.85

Desserts

- Lemon posset, berry meringue, blackberry jam, fresh mint** (GF) 6.95
White chocolate panna cotta, texture of raspberry, meringue crumb, white chocolate, micro coriander (GF) 6.95
Salted caramel profiteroles, Chantilly cream, chocolate 6.95
Dark chocolate & Cointreau mousse, honeycomb, shortbread crumb 6.95
Black Forest cheesecake, cherry reduction 6.95
Apple and caramel tart, with plant-based vanilla ice cream (VG) 6.95
Trio of ice cream, strawberry, chocolate, vanilla (GF) (VG*) 4.95

Cheese

The 'Grate' Cheese adventure, 5 Welsh cheeses with a carefully paired chutney for each cheese & crackers -perfect for two to share 12.95

Please always inform your server of any allergens before placing any order as not all ingredients can be listed and we cannot guarantee the absence of allergens. We have a list of all allergens which is available on request. We cannot guarantee that items on our menus do not contain nuts or nut derivatives. Fish products may contain bones. All products are subject to availability, although every effort is made to ensure availability. Any stated weights are approximate weights before cooking. (V)=Vegetarian (VG)=Vegan Friendly (VG*)= vegan alternative available. Please ask your server (GF)= Gluten free (GF*)= Gluten free alternative available, please ask your server