

Eyarth Station Guest House Menu

Two Courses £18 or Three Courses £22

Meals are served between 6pm -7pm

Starters

Homemade Soup

Soup of the day served with a roll and butter.

Welsh Rarebit (Also available as a main course with Poached
Eggs)

Thick slices of toasted baguette covered in savoury cheese sauce
served with a garnish

Smoked Mackerel Pate

Smoked mackerel pate served with soldiers of toast, brown or
white, your choice

Glamorgan Sausages (v)

Tasty sausages of leek and welsh cheese wrapped in breadcrumbs
and served with chutney and side salad

Spring Rolls

Crispy spring rolls served with a side salad and chilli dip.

Main Courses

Lasagne (Vegetarian Option Available)

Layers of bolognaise sauce and pasta topped with a cheese sauce. Served with new potatoes, chips or salad.

Chicken Curry (Vegetarian Option Available)

Chunks of chicken breast in a curry sauce, served with rice, naan bread, poppadoms, & mango chutney.

Traditional Welsh Lamb Cawl

Chunks of local lamb in a tasty broth with carrots leeks and potatoes.

Mediterranean Fish Stew

A flavoursome mix of fish, chickpeas, potatoes, herbs and tomatoes. Served with French bread

Fish & Chips

Served with garden or mushy peas and a slice of lemon

Desserts

Pwddin Ewa (Welsh Apple Dessert)

Apples baked in their own juices and topped with a light vanilla sponge layer, served with cream, ice cream or custard

Eton Mess

A traditional dessert with pieces of meringue and strawberries mixed into a thick cream.

Cheesecake

A berry topped creamy cheesecake. Served with cream or ice cream.

Sticky Toffee Pudding

A moist traditional pudding with a creamy toffee sauce. Served with cream, ice cream or custard

Tea/Coffee & Mints Included

We are Fully Licenced

For information about Allergens in our food, please ask a member of staff