

THE
NORTON HOUSE HOTEL



Lunch (12.00 - 14.30)

2 Course - £14.00
3 Course - £17.00

Early Bird (17.00 - 19.30)

2 Course - £16.00
3 Course - £19.00

Lunch / Early Bird Menu

— STARTERS —

Homemade Soup of the Day with Crusty Bread (VG)(GF*)
Tomato Bruschetta topped with Parma Ham (VG) (GF*)
Devilled Whitebait with Saffron & Garlic Aioli
Traditional Prawn Cocktail with Brown Bread & Butter (GF*)
Chicken Caesar Salad (GF*)

— MAIN COURSE —

Ballotine of Chicken with a Mushroom Duxelle, Fondant Potato, Honey Roast Root Vegetables in a Red Wine Mushroom Sauce
Baked Fillet of Lemon Sole with Parmentier Potatoes and a Sauce Vierge (GF)
Slow Cooked Duck with Chorizo, Butter Bean and Tomato Cassoulet
Beer Battered Catch of the Day with Crushed Peas, Laverbread Tartare Sauce and Hand Cut Chips
Tagliatelle with Sunblush Tomatoes, Olives, Capers and Chilli in a Tomato Sauce (V)
Moroccan spiced Lamb Cutlets on Tabbouleh and Spiced Apricot and Mint Sauce

— DESSERTS —

Espresso Panna Cotta with Homemade Biscotti (V)
Crumble of the Day with Custard (V)
Bakewell Slice with Clotted Cream (V)
White and Dark Chocolate Profiteroles with Honeycomb Crunch (V)
Selection of Welsh Cheese & Biscuits with Tomato Chutney (V) (£2.50 Supplement)

A La Carte Menu

— STARTERS —

Homemade Soup of the Day with Crusty Bread (VG) (GF*) - £5
Anti Pasti platter, Cured Meats, Pickles, Olives and Toasted Bread (GF*) - £7
Heirloom Tomato, Tapenade, Mozzarella and Basil (V) (GF) - £7
Devilled Whitebait with Saffron and Garlic Aioli - £6
Chicken Caesar Salad (GF*) - £8
Pan Seared Scallops with Pea Puree, Black Pudding and Parma Ham Crisp (GF*) - £10

— MAIN COURSE —

Ballotine of Chicken with a Mushroom Duxelle, Fondant Potato, Honey Roast Root Vegetables in a Red Wine Mushroom Sauce - £13
Prime Welsh Sirloin Steak, Baked Field Mushroom, Confit Tomato, Hand Cut Chips and a Choice of Garlic and Blue Cheese Butter or Peppercorn Sauce (GF) - £17 (Add king Prawns for £2.50)
Slow Cooked Duck with Chorizo, Butter Bean and Tomato Cassoulet - £16
Beer Battered Catch of the Day with Crushed Peas, Laverbread Tartare Sauce and Hand Cut Chips - £13
Tagliatelle with Sunblush Tomatoes, Olives, Capers and Chilli in a Tomato Sauce (V) - £12
Moroccan spiced Rack of Lamb on Tabbouleh and Spiced Apricot and Mint Sauce - £19
Mixed Seafood Brodetto with Warm Ciabatta and Garlic and Rosemary Sauté Potatoes (GF*) - £16
Marinated Monkfish & King Prawn Skewers on Coriander Rice and a Tomato & Ginger Salsa (GF*) - £18

— DESSERTS —

Espresso Panna Cotta with Homemade Biscotti (V) - £5
Crumble of the Day with Custard (V) - £5
Bakewell Slice with Clotted Cream (V) - £5
White and Dark Chocolate Profiteroles with Honeycomb Crunch (V) - £5
Selection of Welsh Cheese & Biscuits with Tomato Chutney (V) - £7.50

Drinks Menu

White Wine

1) Central Monte Sauvignon Blanc, Chile - £18.00

(125ml - £3.50 175ml - £4.50 250ml £6.00)

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

2) Patriarche Chardonnay, Pays d'Oc, France - £18.00

(125ml - £3.50 175ml - £4.50 250ml £6.00)

Bright yellow in colour, the nose is fresh with hints of yellow and citrus fruits underlined with vanilla notes.

3) Sereno Pinot Grigio, Italy - £19.00

(125ml - £3.95 175ml - £4.95 250ml £6.40)

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

4) Parlez-vous? 'Picpoul de Pinet', France - £22.00

Crystal clear with green highlights. Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent balance of structure and acidity.

5) Jarrah Wood Chardonnay, Australia - £23.00

Fresh and well balanced, this fruit driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas.

6) Faustino Rivero Blanco Rioja, Spain - £22.00

Part of the white Rioja revolution. Very aromatic, with fruity aromas of apples and bananas.

7) Waddling Duck Sauvignon Blanc, Marlborough - £27.00

Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour. A match made in heaven with Plaice.

8) Gavi di Gavi Il Portino, Italy - £26.00

This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouthwatering citrus finish.

9) Muscadet Sevre et Maine sur Lie La Sablette, France - £27.00

Made from the Melon de Bourgogne grape and a classic example from the region, this wine shows a balanced acidity and fresh fruit flavours, with a clean, crisp lemon finish.

10) Faustino Rivero Ulecia Albarino, Spain - £40.00

A beautiful lemon yellow with golden hues. It shows citric hints on the nose, like lime. Floral notes with an elegant herbal background. Fresh in the mouth with a good volume and citric finish. The ultimate Seafood wine.

11) Sancerre Les Lorys Marquis de Goulaine, France - £50.00

A crisp, aromatic dry white wine produced on the slopes of the Loire. This wine has a distinctive floral aroma.

Rose Wine

25) Monterey Bay Zinfandel Rose, California - £18.00

(125ml - £3.50 175ml - £4.50 250ml £6.00)

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

26) Sereno Pinot Grigio Blush, Italy - £19.00

(125ml - £3.95 175ml - £4.95 250ml £6.40)

The height of fashion - light fresh strawberry flavours and very easy drinking

Sparkling & Champagne

27) Prosecco Serenello Extra Dry, Italy - £25.00 (125ml - £4.75)

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

28) Emotivo Sparkling Rose, Italy - £25.00

Packed full of fresh red berries a great drier style fizz. Summer in a glass!

29) Champagne De Castelnau Brut Reserve, France - £40.00

The initial aromas are intriguing as they show a complexity rarely present in a non-vintage Brut. This cuvee is best described as having the soul of a vintage wine in the body of a non-vintage.

30) Moet & Chandon Brut, France - £50.00

Still the best selling Non-Vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.

31) Veuve Clicquot Brut, France - £55.00

A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

Draught Beers

Local Craft Keg - £5.00

San Miguel 5.0% - £5.00

Taffys Cider 6.0% - £4.50

Cwrw Braf - £4.50

Export 4.8% - £5.00

Bottled Beers

Budweiser, USA 5.0% - £3.80

Corona, Mexico 4.5% - £3.80

Peroni, Italy 5.1% - £3.80

Becks Blue, Germany 0% - £3.80

Guinness Draught Can, Ireland 4.3% - £3.80

Local Selection

Tomos Watkins Cwrw Braf 4.2% - £4.50

Tomos Watkins OSB 4.5% - £4.50

Tomos Watkins Blodwen's Beer 5.0% - £4.50

Gower Brewery Gower Gold 4.5% - £4.50

Gower Brewery Lighthouse 4.5% - £4.50

Gower Brewery Black Diamond 4.2% - £4.50

Gower Brewery Gower Power 500ml 5.5% - £4.50

Soft Drinks

Coca Cola/Diet Coke 200ml - £1.80

Lemonade 285ml - £1.80

Soda Water 285ml - £1.10

Tonic/Slimline Tonic 200ml - £1.80

Minerals - Dry Ginger/Bitter Lemon/Ginger Beer - £1.35

J2O (Apple & Raspberry/Apple & Mango/Orange & Passionfruit) - £2.75

Appletiser - £2.40

Fruit Juices (Orange/Apple/Cranberry/Grapefruit/Tomato/Pineapple) - £1.65

Still & Sparkling Waters 330ml - £1.65 750ml - £4.40

Red Wine

13) Central Monte Merlot, Chile - £18.00

(125ml - £3.50 175ml - £4.50 250ml £6.00)

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

14) Central Monte Cabernet Sauvignon, Chile - £18.00

(125ml - £3.50 175ml - £4.50 250ml £6.00)

Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.

15) Inkosi Shiraz, South Africa - £18.00

(125ml - £3.50 175ml - £4.50 250ml £6.00)

Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.

16) Patriarche Cabernet Sauvignon, Pays d'Oc, France - £22.00

This is a great value Cabernet Sauvignon with aromas of spicy cassis, followed by medium bodied rich black fruit and fine ripe tannins. Great with cheese dishes.

17) Faustino Rivero Joven - Rioja, Spain - £22.00

A bright wine with red berry aromas underscored by notes of liquorice.

18) Levila Navarra Tempranillo/Cabernet Sauvignon, Spain - £20.00

A stunning wine that is fruit driven and smooth on the palate. Tremendous value! Great with the Ribeye Steak.

19) Jarrah Wood Shiraz, Australia - £20.00

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

20) La Grupa Malbec, Argentina - £27.00

An up-front ripe red fruit nose with sweet spice hints that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.

21) Chateau le Gardera Bordeaux Superieur, France - £32.00

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Le Gardera has fine tannins, soft fruit with subtle oak and an excellent balance. A magnificent partner to vegetarian dishes.

22) Fleurie Marchand Bolnot Cuvee St Laurence, France - £32.00

The most popular of the Beaujolais Crus, this wine has a wonderful, rich, elegant bouquet, excellent summer fruit pudding flavours and is swathed in a glorious floral character.

23) Longbend Pinot Noir, New Zealand - £22.00

This is a wonderful cherry coloured wine with clean, fresh fruit aromas. The palate has ripe fruit characters of plums and raspberries along with smoky oak and well integrated tannins.

24) Chateaufneuf du Pape Reserve des Argentiers, France - £54.00

Dark ruby in colour, with a complex bouquet of fruit and spices, thyme, rosemary and pepper. A full bodied red with notes of licorice, leather and wild fruit delivering big mouth feel with silky tannins.