



the Harp at Letterston

Award Winning Local Restaurant For lunch, for dinner, for meeting friends

The Harp at Letterston, originally a 15th century Country Inn, attracts people from all over Wales and the UK. Do they come for the food, the atmosphere or the warm welcome? You decide. The Sandall family took over the Harp in 1982. Since then the Inn has been fully refurbished and extended. Recent additions include the Gallery Lounge and the Conservatory Restaurant. Our extensive disabled facilities don't just mean one ramp, they mean that there is full wheel chair access throughout the Harp.

Now we can serve 130 customers at one sitting, yet there is still the intimacy and personal service you would expect in a smaller restaurant. We know that polite and friendly staff make all the difference when

you're eating out so here at The Harp you will feel well looked after. Supporting the farming community is important to many of our customers, so we use local produce as much as possible.

Whatever your tastes, you will find something to enjoy from our extensive Bar Meal Menu and the Daily Specials Board, such as prime Welsh Sirloin Steak; Warm Goats Cheese Salad or Spicy Stir Fried Chicken. For special occasions? Dine À la carte in the main dining room, feasting on dishes such as Vension Roquefort, Whole Seabass and Half Crispy Roast Duckling.

We look forward to seeing you.

Giles & Becky

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The Harp at Letterston

Your meal is cooked from fresh ingredients. This can take a little time, so why not enjoy a drink while you wait for your meal to be cooked?

Starters

- **Sizzling King Prawns**
Large king prawns, pan fried with garlic butter, served on a hot sizzler **£6.95**
- **Spicy Thai Chicken Pieces**
With a hot Thai chilli marinade **£5.65**
- **Local Welsh Mussels**
Fresh mussels lightly cooked with shallots, garlic, hot chillies & finished with white wine & cream **£6.95**
- **The Harp Prawn Cocktail**
Delicate prawns served in The Harp's Marie Rose sauce, made with mayonnaise, lemon juice, Worcester Sauce, and pureed, sweetened tomatoes. A lemon wedge and brown bread complete the dish **£5.95**
- **Deep Fried Brie Wedges**
Crisp on the outside, melting on the inside. Served on a bed of mixed lettuce leaves with sweet red currant jelly **£5.50**
- **Crispy Whitebait**
Deep fried whitebait, served with a lemon wedge and slices of brown bread **£5.50**
- **Warmed Goats Cheese Salad**
Delicate, warmed goats cheese on a bed of salad leaves, served with a tangy red onion & cranberry relish **£5.25**
- **Warming Chef's Soup of the Day**
With a home baked roll and butter **£3.50**
- **Smooth Chicken liver & Cognac Pâté**
With brown toast **£5.50**
- **Creamy Garlic Mushrooms**
Garlic, cream and fresh mushrooms, a perfect combination **£5.50**
- **Crusty Garlic Bread**
Home baked garlic bread with cheese **£3.50**
£3.75

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The Grill

All served with fresh seasonal vegetables

- The Harp Mixed Grill Garni**
A feast for the meat lover. A platter of succulent Welsh beef steak, thick cut gammon steak, Welsh lamb cutlet, chunky pork chop and traditional sausage **£16.95**
- Prime Welsh Fillet Steak Garni**
The best cut **£21.00**
- Prime Welsh Sirloin Steak Garni**
Cooked to perfection just as you like it **£18.95**

Add one of our delicious sauces to your steak

- Diane Sauce**
Braised onions and closed cup mushrooms gently cooked in a Brandy and cream sauce **£2.45**
- Au Poivre Sauce**
Braised onions and cracked black peppercorns in a Brandy and cream sauce **£2.45**
- Cafe de Paris**
Creamy garlic butter and fresh herbs **£2.45**

Vegetarian

- V Mushroom Stroganoff**
served with a timpler of Basmati rice **£11.95**
- V The Harp Vegetable Lasagne**
Made with layers of oven baked vegetables, pasta and bechamel sauce, topped with grated cheese **£11.95**
- V Closed Cup Mushroom & Welsh Leek Pancake**
With double cream and finished with melted cheese **£10.95**
- V Roast Vegetable Wellington**
A selection of roasted vegetables wrapped in puff pastry and served with a tomato and basil sauce **£13.50**

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Main Dishes

All served with fresh, seasonal vegetables

- **Pan fried French Trimmed Pork Cutlet**
French trim pork chop with caramelised apples and cider served with a madeira sauce **£15.50**
- **Pork Tenderloin in Sweet Plum Sauce**
Pan fried tenderloin of pork served in a sweet plum and red wine sauce **£14.50**
- **Grilled 10oz Gammon Steak**
A thick slice of Welsh gammon served with pineapple **£14.95**
- **The Harp Special Chicken**
Chicken supreme grilled with smoky bacon, sliced mushrooms and finished with melted cheese **£15.50**
- **Chicken Cleopatra**
Chicken supreme filled with risotto rice, tender asparagus and melted Brie, served with a creamy mushroom sauce **£15.50**
- **Welsh Lamb Benedict**
Cannon of welsh lamb served with a redwine and rosemary jus (cooked as requested)..... **£19.95**
- **Braised Beef**
Slow cooked beef steak served on a bed of caramelised onion and finished with a red wine jus **£14.95**
- **Crispy Roast Duckling**
Half duckling, oven roasted to crispy perfection, served in a tangy fresh orange and Cointreau sauce **£16.95**
- **Venison Roquefort**
For game lovers, pan fried saddle of venison served with a Port and Roquefort jus **£18.95**

Fish

All our fish are landed locally in Pembrokeshire or Ceredigion

- **Seared Salmon Bernaise**
Gently pan fried salmon steak with a warm Hollandaise & tarragon sauce **£13.75**
- **Baked Cod with a Fresh Herb Crust**
Served on a pool of sweet red pepper sauce **£14.25**
- **Whole Sea Bass**
Grilled to perfection and finished with a sweet red pepper butter **£15.95**

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Desserts

A selection of homemade desserts and sorbets
Creamy Welsh ice cream from

£3.95
£2.50

Tea £1.50 Pot of tea .£2.65 Filter coffee £1.75 Espresso, Cappucino, Latte or Mocchiato
£1.95 Hot chocolate .£1.95 Liqueur coffee .£3.95

Notes from the Harp

V means that the meal is suitable for vegetarians. All meals include VAT and are subject to availability. Service charge at your discretion

Bookings taken for our Traditional Sunday Lunch

2 course £10.95 3 course 12.95

Call 013488 40061

Booking advisable for Sunday lunches,
larger groups and special occasions such as Valentine's Day.

We can cater for specific diets if notified in advance.

Planning a celebration, small wedding or party? Up to 60 can be accommodated in our main restaurant (excluding Saturdays). Call to discuss your requirements 01348 840061

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