



*Old Kings  
Arms Hotel*

second edition  
*food*Wales  
eating out guide

### **LA CARTE – MAIN COURSE**

<b>Fillet of bass with a fresh sauce vierge</b>	<b>£15.45</b>
<b>Prawns “Henry VII”, king prawns wrapped in smoked bacon and cooked in a tomato, cream and marsala sauce served with rice</b>	<b>£16.75</b>
<b>Fillet of salmon with a butter sauce</b>	<b>£14.50</b>
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<b>Pan fried welsh fillet steak with mushrooms</b>	<b>£21.75</b>
<b>Pan fried welsh fillet steak “au poivre”</b>	<b>£22.75</b>
<b>Pan fried welsh sirloin steak</b>	<b>£16.95</b>
<b>Grilled breast of corn fed chicken, filled with Carmarthen ham, leeks &amp; Pant Mawr cheese</b>	<b>£14.75</b>
<b>Venison steak with a grand veneur sauce</b>	<b>£18.25</b>
<b>Seared welsh lamb fillet on wilted greens with a port and Red currant Sauce</b>	<b>£19.50</b>
<b>Pork medallions with a wild mushroom, cream &amp; marsala sauce</b>	<b>£15.95</b>
<b>Pork fillet flamed in brandy served with carmalised apples</b>	<b>£14.50</b>

**onion rings £2.50 garlic bread £2.00**  
Selection of fresh vegetables and potatoes included

**Vegetarian Meals Available**

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