

ORCHARD BAR & KITCHEN BY THE LAUGHING STOCK

Breakfast

The Breakfast Club

All in one... unlimited visits to the breakfast bar followed by your choice of hot breakfast, toast and a glass of orange or apple juice.

The Laughing Breakfast

Two eggs of your choice, British bacon, free range pork and leek sausages, mushrooms, tomato and toast

Eggs Benedict

Two poached eggs, English muffin, ham and hollandaise

Eggs Florentine

Two poached eggs, English muffin, spinach and hollandaise

Eggs Royale

Two poached eggs, English muffin, smoked salmon and hollandaise

Big bacon sandwich

Scrambled eggs on toast

Smoked salmon and scrambled eggs

Sautéed mushrooms on toast

Boiled eggs and soldiers

The Breakfast Bar

Cereals, yoghurt, honey, muesli, fresh fruit platter, organic milk

Toast & spreads

Marmite, marmalade, jams, peanut butter etc

Drinks

Cafetieres of coffee

Orange juice

Mugs of tea

Apple juice

Hot chocolate

Fresh, revitalising smoothies

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Lunch

Come and join us for a Sunday roast

Smoked salmon

Uig Lodge smoked salmon platter with brown bread and lemon

Charcuterie board

Salamis, cured meats, cheeses, pickles and bread to share

Ploughmans

local cheeses, ham, apple, crusty bread, pickle and salad

Fabulous fishcakes and salad

Sardines and tomatoes on toast

Welsh Rarebit

Warm goats cheese salad

Roast vegetable tart

The Laughing Paté and crusty bread

Spicy lamb wrap

Toulas lemon yoghurt

Strawberries and cream

Bara Brith (welsh fruit cake)

Afternoon Tea

If you've missed lunch, don't worry we'll have sandwiches & rolls waiting for you... Why not add some bubbles and make an afternoon of it.

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Dinner

Two or three courses

Homemade cep ravioli with sage, butter and parmesan

Seared welsh pigeon breast, crispy bacon, braised fennel, mizuna
and raspberry vinaigrette

Local asparagus and hollandaise sauce

Sorrel soup

Uig Lodge smoked salmon, baby leaves, soft boiled quails eggs
and an Earl Grey dressing

Welsh rib of beef with béarnaise sauce

Duck leg confit with flageolet beans

Free range chicken roasted with sherry and garlic

Vegetable tagine

Main courses are served with potatoes and seasonal vegetables

Chocolate, cardamom and apricot tarte

Strawberries and cream

Pavalova

Coffee and petit fours