



Welcome to Y Seren

Built around 1891, Y Seren started out in life as a country house named Brynderwen, or Oak Hill in English. The house was the residence of the Prosser family, previously of Ty-Gwyn, Llangunnor. Perhaps its most famous occupant was David Prosser, Bishop of St. Davids from 1928 until his death in 1951. Bishop Prosser was notably also Archbishop of Wales from 1944 to 1949.

Today, the building is named Y Seren in honour of the public house that used to be situated less than 100m from our drive. We serve high quality homemade meals, which means your food may take a little longer to be made, but trust us, it's worth the wait!



Y Seren Hotel & Restaurant



@yserenhotel

Please let us know if you have any allergies or dietary requirements.

Evening Menu

Served 5pm-9pm

Bread & Nibbles

Warm focaccia, sun blushed tomato oil, local salted butter (V)	£5.50
Smoked nuts & olives (GF)(V)(Ve)	£5.00
Halloumi fries, hot honey & spring onion (V)	£6.50

Starters

Burrata & heritage tomatoes, balsamic glaze, baby salad, pickled onions, charred sourdough (GF)(V)	£10.00
Tomato & red pepper soup, cheesy focaccia, basil oil (GF)(V)	£7.50
Garlic mushrooms, herb cream sauce, toasted sourdough (GF)(V)	£9.00
Smoked salmon, dill creme fraiche, pickles, beetroot, sourdough (GF)	£9.50

(V) – Vegetarian

(Ve) – Vegan

(GF) – can be made Gluten Free

Please let us know if you have any allergies or dietary requirements.

Mains

Pan-fried chicken supreme (GF)	£24.00
sweetcorn puree, charred corn, bacon & potato croquette, tenderstem, chicken velouté	
Lamb rump (GF)	£25.00
dauphinoise potato, pea & mint puree, tenderstem, mint jus	
Pan-fried cod (GF)	£24.00
creamed leeks, laverbread, herb potatoes, pickled samphire, crispy leeks, chive oil	
Wild mushroom linguine (V)	£18.50
truffle cream, parmesan, spinach, rocket	
Sweetcorn & spring onion macaroni cheese (V) <i>add chicken for £4</i>	£16.00
herb crumb, dressed salad, garlic sourdough	

Ask about our specials!

From the Grill *all served with chunky chips & dressed salad*

Smashed burger	£19.00
streaky bacon, smoked cheddar, lettuce, tomato relish, coleslaw	
Spatchcock baby chicken (GF)	£19.50
BBQ rub, coleslaw	
Hand-cut sirloin (GF)	£28.00
with a choice of peppercorn, red wine jus or garlic butter	
Hand-cut fillet (GF)	£34.00
with a choice of peppercorn, red wine jus or garlic butter	

Sides

Chunky Chips (V)(Ve)(GF)	£5.50
Coleslaw (V)(GF)	£5.50
Tenderstem & peas in a chilli herb butter (V)(GF)	£5.50
Garlic bread (V)(GF)	£5.50
Cheesy garlic bread (V)(GF)	£6.00

(V) – Vegetarian (Ve) – Vegan (GF) – can be made Gluten Free

Please let us know if you have any allergies or dietary requirements.

Desserts

Sticky toffee pudding (V)	£9.00
butterscotch sauce, salted caramel ice cream	
Warm apple & blackberry crumble tart (V)	£8.00
vanilla ice cream	
Honey & bara brith Eton mess (V)	£8.00
berry compote, crushed meringue	
Triple chocolate brownie (GF)(V)	£8.50
vanilla ice cream, fresh strawberries, chocolate drizzle	
Lemon semi freddo (GF)(V)	£7.50
raspberries & mint	

Ice cream, cream & custard available on request

(V) – Vegetarian **(GF)** – can be made Gluten Free



Please let us know if you have any allergies or dietary requirements.