

Pont Faen Fishery



Exclusive Trout lake

Brown Trout - Rainbow Trout - Blue Trout

Tiger Trout



pffishery@gmail.com



07887 536546

Cottage guests Only / Not open to the general public

Game Fishing tickets

4 hours **£30** 2 fish limit



6 hours **£35** 2 fish limit



8 hours **£50** 4 fish limit



On all game tickets purchased the following rules apply;

- Two fish ticket first two fish caught to be killed
 - No selection of fish allowed
 - Barbless hooks only to be used
- Game ticket includes, Rainbows & Double figure Rainbow only. All Browns and Tigers to be returned

Sporting Fishing tickets

4 hours **£25**

6 hours **£30**

8 hours **£40**

On all sport tickets purchased the following rules apply;

- Only barbless hooks may be used
- All hooked fish must be kept in the water during release
- All fish caught on Sporting ticket to be released respectfully .
- Deeply hooked fish to be killed and either taken (Chargeable at £3.00 per pound) or handed to Dyfed at the end of the session

Please Contact Dyfed Owen

07887 536546 or pffishery@gmail.com

Tackle Hire

You may hire a rod, leader, box of five flies, a priest, landing net and polarized sunglasses for a day. This charge does not include losses & breakages.

Fly Fishing Rod and Reel including landing Net

£30.00 per ticket

Includes basic tackle as listed above

[Fly Fishing Tuition Available at £25 per hour](#)



Postcode for Reservoir LL49 9SH

[what3Words](#) **///happening.darkest.outsize**



Pont Faen Fishery Rules and Regulations

So that everyone can enjoy the full experience of angling at Pont Faen Fishery we have a strict code of rules that everyone should adhere to. Anyone who fails to follow the rules will be immediately asked to leave the premises with no refund given and may face exclusion from the fishery in the future.

- It's the responsibility of the individual angler to ensure they hold a valid rod license
- Fly Fishing only
- No Treble hooks, No Bubble with fly, No Ground Baiting, No spinning, No Bait fishing
- No Swim feeders and no Flicker with fly.
- No Boobies, snakes, wagglers or pellet flies to be used
- Barbless or de-barbed hooks only.
- Maximum number of flies allowed is one, maximum size 2 inches, with 1 single hook only
- No fish to be Guttled / filleted on site
- Only one rod per person at all times
- No keepnets
- All children must be accompanied by a responsible adult at all times
- Do not let children wander around the Lake
- No fires, camping or overnight fishing
- Please abide by the country code
- All dogs to be kept on the lead at all times
- Ensure all Gates are kept shut when entering the fields
- Respect and keep clear from farm Stock
- Anglers must not catch fish for other anglers
- Nets must be carried at all times
- No wading allowed
- All persons at the fishery are there entirely at their own risk .
- Fishery Operator accepts no responsibility for injury, loss or damage to persons or personal property.
- Fishery Operator reserves the right to inspect bags or tackle when leaving the fishery at random
- Fishery Operator reserves the right to cancel any ticket if necessary
- Noise to be kept at a minimum
- No loose feeding allowed
- All anglers must complete their catch records including nil catches and post in the box provided
- No litter—we simply will not tolerate litter dropping by anybody . We cannot allow this marvellously picture landscape & fishery to be spoilt by selfish attitude of litterbugs.
- All payments to be made in Cash or Bank Transfer

Easy 20 minute Oven Baked Trout



Prep 5mins Cook 15mins Total 20mins

Baking Trout in foil packets helps the fish cook perfectly. While they bake, juices form at the bottom of the packet. This is delicious when spooned over the cooked trout when serving. Other ingredients to consider adding to the middle of the fish are thinly sliced garlic, onion, or greens like spinach .

You will need

- **Olive Oil**
- **2 Small trout , cleaned and butterflied**
- **1 lemon sliced**
- **4 fresh parsley or dill sprigs**
- **Salt and freshly ground black pepper**

Directions to prepare and bake Trout

1. **Heat the oven to 400 deg F / 205 deg C . Cut two sheets of heavy or heavy duty aluminium foil that are larger than your fish .**
2. **Place Trout skin side down, on each piece of foil. Lightly oil both sides with oil. Season both sides, inside and out, with salt and pepper.**
3. **Place two parsley or dill sprigs and two lemon slices down the middle of each fish**
4. **Fold up the foil by grabbing at the edges and crimping together to make a packet**
5. **Place packets of fish onto a baking sheet. Bake for 10 - 15mins , checking one packet after 10 minutes. The flesh should pull apart easily with a fork.**
6. **Place each packet on a plate. Carefully open the foil packets—take care not to let the steam burn you. Slide the fish away from the packet and onto the plate and pour juices over it. Serve with more fresh herbs and lemon slices .**