

# Cwellyn Arms Evening Menu - From 6pm

Everything on our menu is homemade on the premises.

## Starters & Light Bites

### Arancino,

Butternut squash, Radicchio and Hazelnut risotto ball with a mozzarella centre, served on a turmeric veloute with roasted pumpkin seeds - £6.95 V

### Baked Brie,

Local Golden Cenorath baked with honey & Hazelnut, served with toasted homemade bread and mixed leaves- £6.95 V

### Homemade Soup of the Day

Served with chunky sliced baguette – from £5.75

### Grilled Home Smoked Trout

Served with Gruyere rosti, poached egg & rocket - £7-25 GF

### Garlic Mushrooms with truffle oil,

Served with brioche and mixed leaves - £6.45 V

### Carpaccio of Welsh Beef Fillet

Hazelnut and Beetroot Tartare, Cornichons, Citrus dressing and Horse Radish Crème Fraiche £7.75

### Pork Belly Croquettes

Served with rocket, black pudding sand, apple compote & aioli - £6-95

## Side Orders

Portion of real Chips or New Potatoes - £2.95

Portion of real chips with cheese - £3-95

Mixed leaf Side Salad - £3.25

Coleslaw - £2.75

Mixed Vegetables - £3.25

Red Cabbage - £2.75

Diane Sauce - £2-50

Au Poivre Sauce - £2-50

## Children's Menu

**Breadcrumbs Chicken Goujons**, with a choice of chips or new potatoes -£6-75

**Pork & Leek sausage**, 2 local Gold Award pork & leek sausages on a bed of mash with onion gravy - £6.75

**4oz Beef Burger**, 100% Prime Welsh beef, made by our local butcher. Served in a bun with salad & chips - £6-75

**Wild Mushroom and Smoked Mozzarella Lasagne**, a choice of chips or new potatoes - £7-75 V

**Meat Lasagne** with a choice of chips or new potatoes - £7-75

*If you have any allergies, please ask a member of our team for advice*

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From 6pm

## Mains

### Slow cooked Pork Belly

Braised red cabbage, roasted squash, apple puree, black pudding sand, crackling & Madeira jus - £19.95

### Sous vide Chump of Lamb

Chorizo and leek Puy Lentils, charred asparagus, seared cherry tomatoes - £17.95

### Perl Las stuffed Supreme of Guinea Fowl

Swede Fondant, sauteed wild mushrooms, Cavolo Nero, Jerusalem artichoke puree - £16.95

### Slow Roast Welsh Lamb Shank

Garlic mash, cracked coriander heritage carrots, creamed leeks & red wine jus - £20.95 **GF**

### Welsh Sirloin Steak

Rocket & parmesan salad, balsamic roast tomato & homemade chips – £20.25 **GF**

### Bangers & Mash

Edwards of Conwy Gold Award Pork & Leek sausages, buttered Mash, sunblush tomato, Cabernet Sauvignon red onion gravy - £13.95

### Roasted butternut Squash - **V**

Chestnut pesto, marinated Feta, Pomegranates and beetroot tartare  
£13.95

### Smoked Haddock & Vodka Risotto

Served with a mix leaf side salad - £13.95 **GF**

### Wild mushroom and goat's cheese tortellini- **V**

in our homemade egg pasta turned in a sage butter with sweet braised red cabbage and garlic foam- £14.45

### Steak & Kidney Pie

Welsh Beef shoulder slow cooked until tender in one of our fine Ales served in a homemade pastry case with coarse-grain mustard peas & homemade chips or new Potatoes - £13.95

### Wild mushroom and smoked mozzarella lasagne - **V**

Broccoli and sesame salad, Sunblush tomato, wild mushroom arancino - £15.25

### Oven Roasted Local Trout on the bone stuffed with lemon & thyme

Served with either chips or new potatoes

£14.95 **GF**

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## Sweets

### Cheese & Biscuits

Assorted Welsh cheeses served with homemade chutneys & garnish - £8.00

### Baked Snowdon

Our individual Baked Alaskas. Genoise sponge, crushed Raspberries & Vanilla ice cream topped with Italian meringue £7.45

### Homemade Sticky Toffee Pudding

Served with Butterscotch sauce and Amaretti ice cream - £7.75

### Eton Mess

Whipped cream, honey comb and frozen Greek yogurt, summer berries coulis and crumbled amoretti - £6.75

**Gluten free option on demand**

### Baileys and chocolate chip Bread and Butter pudding,

Served with brioche ice cream - £6.95

### Lemongrass and Raspberry Crème Brulee

Lavender Shortbread - £6.75

### Vegan Coconut & Espresso Crème Caramel - **VE**

Orange & Almond biscotti - £6.75

## Homemade Ice creams

Vanilla - Hazelnut Praline **N** – Chocolate - Greek Yogurt & honey comb  
Amaretti – Salted Caramel - Brioche – Real ale – Strawberry and balsamic sorbet

Ask about our other flavours- always changing, including our real Ale ice creams!

*Choose any 1 scoop. Served in a brandy snap basket - £2.50*

*Choose any 3 scoops Served in a brandy snap basket - £6.95*

All our ice creams are homemade with the finest ingredients including fresh local cream and 70% cocoa solid chocolate

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