

Cwellyn Arms

Starters

Homemade Soup

With homemade bread roll from

£5-75

Our Home-Smoked Trout gruyere rosti, poached egg, rocket & chive

£7-75

Garlic Mushrooms **V**

Toasted Brioche, garlic foam, leaves £6-95

Welsh Beef carpaccio

Beetroot & hazelnut tartare, cornichons, horseradish crème fraiche £8-25

Pork Croquettes

Apple compote, aioli, rocket, black pudding sand £7-45

Roasted figs **V**

Goats cheese, honey, hazelnuts, rocket & sunblush tomato £6.50

Nibbles/ Snacks

Baked Welsh Brie

“Golden Cenarth” brie baked with honey and hazelnuts. Charred homemade bread, leaves, red onion jam £7-45

Ideal snack for 2 to share

Side of New potatoes or

Homemade chips - £2-95

Real chips with cheese £3.95

With welsh brie £4.45

With truffle oil £4.40

Coleslaw £2-75

Mixed Vegetables £3-25

Braised Red Cabbage £2-75

Diane sauce £2.50

Au poivre sauce £2-50

Mixed olives £2.75

Main Menu

On the Grill

Welsh Sirloin Steak

Balsamic roasted tomato, rocket and parmesan salad & Homemade chips £21-75

8oz Beef Burger

Made by our local butcher

Served in a toasted bun, lettuce tomato, homemade chips & topped with our famous tomato chutney £12-45

6oz Minted Welsh Lamb Burger

Served as above with homemade chips £12-45

Banger and Mash

Edwards of Conwy gold award pork & leek sausages

Buttered mash, sunblush tomato, balsamic braised shallot, red wine onion gravy £14-45

From the Sea

Cwellyn Arms Fish Pie

Monkfish, our home smoked Haddock, salmon & king prawns in a vermouth cream sauce, buttered mash, gruyere, rocket & parmesan salad £16-45

Whole Oven Roasted Trout

On the bone with lemon, thyme & pink peppercorns. With either chips or new potatoes £15-45

Home smoked Haddock & Vodka Risotto

Served with a mixed leaf side salad £14-45

Allergen information

Some of our menu items contain nuts, gluten or other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff who may be able to help you make an alternative choice

pastry cases, coarse grain mustard peas, & either homemade chips or new potatoes £14-45

Wild Mushroom & Smoked

Mozzarella Lasagne **V**

Wild mushroom arancini, broccoli & sesame salad, sunblush tomato £15-75

Ham, Egg & Chips

Roasted on the premises, served with 2 local hens eggs & our Homemade chips £12-45

Roasted Butternut Squash **V**

Hazelnut pesto, marinated feta, pomegranate, beetroot & hazelnut tartare £14-45

Low and Slow

Our most tender dishes- either sous vide at low temperatures or slow braised for up to 24 hrs

Welsh Lamb Shank

Garlic mash, crack coriander roasted Chantaney carrots, creamed leeks & red wine jus £21-95

Pork Belly with Madeira

Sweet braised red Cabbage, asparagus & leek risotto cakes, apple puree, black pudding sand, crackling Jus £20-95

Sous Vide Rump of Welsh Lamb

Chorizo & leek puy lentils, charred asparagus, garlic seared cherry tomatoes, jus £18-95

Ragout of Welsh Beef

With tomato, garlic red wine, chorizo, cannellini beans, pappardelle & persillade £15-95

Crusty Rolls

Served 12-6

All homemade on the premises

Roast Chicken

Lime coriander mayonnaise, fresh rocket & a handful of homemade chips **£8.25**

Honey Roast Ham

Whole grain mustard, fresh rocket & a handful of homemade chips **£7-95**

Colliers Strong Welsh Cheddar **V**

Simply served with sliced tomato & a handful of homemade chips **£7-45**

Cwellyn TLT

Our home smoked trout, sliced tomato, rocket and horseradish crème fraiche & a handful of homemade chips **£8-45**

Cwellyn BLT

Crispy bacon, rocket & tomato & a handful of homemade chips **£8-45**

Welsh Beef

Cooked to order

With horseradish crème fraiche and fresh rocket & a handful of homemade chips **£8-95**

Sunday Lunch

Our chefs cook up a fabulous Sunday roast each week. We vary the meats week to week, such as Roast chicken, Pork, 20 hr slow cooked Welsh Beef or Welsh Lamb. All served with "goose fat" roast potatoes, honey roast parsnips, gravy & seasonal vegetables

Bangers & Mash

Smaller version of our popular main course

Award winning Pork & Leek sausage, mash, sunblush tomato & onion gravy **£7-25**

4oz Welsh Beef burger

In a floured bun with Lettuce & tomato. Served with small salad & homemade chips **£7-45**

Veggie Burger **V**

In a floured bun with lettuce and tomato. Served with a small salad and homemade chips or new potatoes **£7-45**

Breadcrumbs Chicken Goujons

With a small salad and homemade chips or new potatoes **£7-25**

Mushroom & smoked mozzarella lasagne **V**

Mixed leaf salad and a choice of chips or new potatoes **£7.25**

Not ready for your holiday to end? Ask about our various accomodations!

We have accommodation around the village in the heart of the Snowdonia national park to suit most pockets or preferences. Ranging from camping down at Llyn Cwellyn Lake, Bunkhouse, self-catering farmhouses or bedrooms here at the pub.

Ask at the bar or visit

www.cwellynarms.co.uk

01766890321

Afternoon Tea

Homemade Scone

With clotted cream & *Bon Maman* Jam **£3-65**

**With a pot of Tea for 1 £5-65*

Something Sweet

The Original Baked Snowdon

Genoise Sponge, fig compote, homemade vanilla ice cream all encased in Italian meringue.

Hot on the outside, cold on the inside!

£7-95

Homemade Sticky Toffee Pudding

Butterscotch sauce & homemade

Amoretti Ice cream **£8-25**

Dark Chocolate Mousse

Flaked Sea Salt, Honeycomb and a White Chocolate & Cranberry Blondie **£7-45**

Baileys, Choc Chip Croissant & Butter pudding

With homemade Brioche ice cream **£7-45**

Vegan Coconut & Espresso Crème Caramel

Orange & Almond biscotti **£7-25**

Cheese & Biscuits

Assorted Welsh Cheeses with Homemade chutneys **£8-50**

Our Homemade Ice cream

~ Vanilla ~ Chocolate ~ Salted Caramel ~ amoretti

~ Strawberry ~ Espresso

~ Real Ale ~ Hazelnut Praline

~ Brioche ~ Christmas pudding

Sorbets & frozen Yoghurt

~ Greek Yoghurt & Honeycomb

~ Crème Fraiche & Elderflower

Sorbet :

~ Champagne ~ Lemon

All served in our homemade brandy snap baskets

1 scoop **£2-75**

3 scoop **£7-25**