

Blackboard Specials

Winter Menu

Starter & Light Bite

Chicken Liver parfait

Served with toasted brioche, mixed leaves & red onion jam - £5-95

Something Special

Slow cooked Pork Belly

With sweet potato rosti, caramelised apple and shallot puree & Jus £15-95

Stuffed Aubergine with onion, tomato & parsley (Vegan)

Served with roasted red pepper cous-cous - £11-95

Oven Roasted Gressingham Duck Breast

Crushed minted peas, sautéed potatoes with wild mushrooms & bacon -£15-95

Chicken Supreme

Pan Fried Corn Chicken Supreme served with pan fried green beans & shallots, mash and a creamy mushroom and bacon sauce -£10-95

Slow roast Welsh Lamb Shank

Served with buttered mash, sweet braised red onion, citrus coriander salad & jus -£15-95

Cwellyn Arms Fish Pie

Smoked haddock, salmon, monkfish and king prawns in a creamy white wine and vermouth sauce topped with buttered mash and parmesan -£14-75

Sweets

Orange and Grand Marnier Panna Cotta

With confit orange rind, fresh orange and orange syrup - £5-85

Cheese & Biscuits

Assorted Welsh cheeses served with homemade chutneys & garnish - £6-75

Chocolate Fondant Pudding

Served with Mascarpone - £5-95 (16mins cooking time)