Cwellyn Arms Evening Menu

Served from 5pm - Please order at the Bar

Homemade Starters & Snacks

Homemade Soup of the day from £7.25

Homemade sourdough roll

Grav Lax £9.45

Home cured Salmon with beetroot, gin & juniper.

Horseradish crème fraiche, savoy cabbage slaw with dill and apple,
crostinis

Chicken Liver Parfait £9.95

Smooth chicken liver pate with port, Madeira & brandy. Homemade toasted bread, mixed leaves, red onion & port jam

Garlic Crusty Sourdough Roll V 4.45
with Cheese V 5.95

Golden Cenarth Baked Brie V £10.25 i deal to share

Welsh brie baked with honey & hazelnut, our homemade toasted bread, mixed leaves & roasted grapes

Salt Cod Croquettes £9.45

Rocket, aioli, roasted cherry tomato, proscuitto

Herbs Crusted Tuna Carpaccio GF* £10.95

Thinly sliced sashimi grade tuna with fresh herb dressing, hazelnut, beetroot & mint tartare, cornichon, capers and horseradish crème fraiche

Pork & Apple Bonbons £9.45

Spiced pork Bonbons, plum chutney, mulled poached pear & crackling

Homemade Mains

Pub Classics

Bangers & Mash £18.50

Trio of award winning pork and leek sausages, buttered mash, sunblush tomato, roasted shallot & onion gravy

(Gf option available on request)

Pork shoulder Gypsy Pudding £23.95

Slow Braised pork shoulder encased in traditional suet pastry. Mustard petit pois, creamy buttered mash & gravy

Home roast Ham, Egg and Chips GF £16.95

Served with pineapple salsa

Cwellyn Arms Fish Pie GF£23.95

Smoked haddock, salmon, cod & king prawns in a creamy vermouth sauce topped with buttered mash & welsh cheddar, served with rocket & parmesan

Vegetarian and Vegan

Leek, Wild Mushroom & Smoked Mozzarella Lasagne

Homemade egg pasta, home smoked mozzarella with wild mushrooms, leeks & welsh cheddar. Served with chilli, garlic & black sesame Greens V £17.95

Leek, Red Lentil & Coconut Dhal Ve GF* £17.45

Roasted squash & asparagus. Served with pickled shallots, fresh coriander, garlic & coriander mini naan and rice * GF without naan

With Cheese V £5.95

Slow and Low

Our most tender dishes, cooked at low temperature

Sous Vide Rump of Welsh Lamb GF £26.95

Served pink with buttered mash, braised & roasted carrots, creamed leeks & red wine jus

24 hour Braised Pork belly GF*£23.95

Leek risotto cake, braised red cabbage, shallot & caramelised apple puree, crackling & madeira jus

Sous Vide Chicken Supreme £21.95

Served with buttered mash, pan fried green beans & shallots, port & welsh blue cheese sauce

Can be served without the blue cheese in the sauce on request

Braised Individual Beef Brisket £24.95

Gruyere & bacon rosti, charred savoy with hazelnut & lemon, red wine jus

Duck confit GF* £22.95

Classic duck legs slow cooking in duck fat. Pommes sarladaise, spiced braised red cabbage

For our homemade pizzas, please see the back of the menu

Sides

Homemade Chips Ve £5.25
Braised Carrots V GF £4.95
Chilli, garlic & Black Sesame Brocolli Ve GF £5.25
Crusty Sourdough Roll Ve £3.45
Garlic Crusty Sourdough Roll V £4.45

Cheesy Chips V £6.75

Buttered Mash V GF £5.25

Mixed Leaf Salad V GF £4.95

Homemade Pork Crackling with Apple Compote dip £5.50

Red Cabbage Ve GF £4.95

Cwellyn Arms Evening Menu

Served from 5pm - Please order at the Bar

Our Homemade Fermented Sourdough Pizza

Hand shaped and stone baked thin & crispy

Margarita £12.95

San Marzano Tomato, mozzarella, Welsh cheddar, Parmesan - Veggie on request

Wild mushroom £15.95

San Marzano tomato, mozzarella, parmesan, goats cheese & our homemade fig jam **Duck Confit** £16.95

Shredded duck, spring onion, mozzarella, cheddar and plum, apple & ginger chutney

Homemade Sunday Roast (Please check at the bar which meat is available that Sunday)

Served with seasonal vegetables, braised red cabbage, roast potatoes, cauliflower cheese, Yorkshire pudding and gravy - from £15.95

Subject to availability

Children Menu

Welsh Beef Smash Burger

With a small salad and homemade chips 9.95

Breadcrumbed Chicken Goujons

With a small salad and homemade chips 9.95

Ham, Egg and Chips GF 9.95

Bangers & Mash

Award winning pork and leek sausages, buttered mash, sunblush tomato & onion gravy 9.95

(Gf option available on request)

Veggie Burger V

with a small salad and homemade chips 9.95

Desserts - All our desserts are homemade on the premises

Yr Wyddfa Pôb V £8.95

The dessert formerly known as Baked Snowdon. Genoise sponge, fresh raspberries, homemade ice cream encased in Italian meringue and baked

Sticky Toffee Pudding V N £9.45

Butterscotch sauce & homemade Amaretti ice cream

Chai spice Bread & Butter pudding V £8.95 Coconut & passionfruit sorbet

Basque Vanilla Brulee Cheesecake GF* V

Served with salted caramel mascarpone, meringue & raspberries £8.95

Homemade Ice Cream V

Vanilla or Amaretti ice cream N
Chocolate Gelato, coconut & passion fruit sorbet
£2.95



Dogs menu: 4oz Beef Burger or 2 x Sausages £4.50

Dog ice cream for you little companion is available to order © £2.75

GF* - please mention GF when ordering / V - Vegetarian/ Ve- Vegan/ N - contain Nuts: 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. Please mention any allergy when ordering.