

# 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**

## 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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## Mains

### Slow cooked Pork Belly

Charred Asparagus, braised red cabbage, broccoli, carrot and ginger puree  
crackling & Madeira jus - **£19.95**

### Oven Roasted Supreme of Guinea Fowl

Celeriac puree, creamed savoy cabbage, wild mushroom sauce - **£16.95**

### Slow Roast Welsh Lamb Shank

Garlic mash, cracked coriander 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**

### Vegetable Brochettes – V

Marinated mixed vegetables, roasted and served with beetroot and hazelnut tartare, crème fraiche and sliced crusty bread - **£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, Sunblushed tomato 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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# Cwellyn Arms Evening Menu

## 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**

### Lemon and Raspberry Crème Brulee

Lavender Shortbread - **£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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