

# Cwellyn Arms Evening Menu - From 6pm

Everything on our menu is homemade on the premises.

## Starters & Light Bites

### Baked Brie,

Local Golden Cenorath baked with honey & Hazelnut, served with toasted homemade bread and mixed leaves- **£7.45 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 - **£7.75 GF**

### Garlic Mushrooms with truffle oil,

Served with brioche and mixed leaves - **£6.95 V**

### Carpaccio of Welsh Beef Fillet

Hazelnut and Beetroot Tartare, Cornichons, Citrus dressing and Horse Radish Crème Fraiche **£8.25**

### Pork Belly Croquettes

Served with rocket, black pudding sand, apple compote & aioli - **£7.45**

## 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 -**£7.25**

**Pork & Leek sausage**, 2 local Gold Award pork & leek sausages on a bed of mash with onion gravy - **£7.25**

**4oz Beef Burger**, 100% Prime Welsh beef, made by our local butcher. Served in a bun with salad & chips - **£7.45**

**Veggie Burger**, Served in a bun with salad & chips - **£7.45**

**Wild Mushroom and Smoked Mozzarella Lasagne**, a choice of chips or new potatoes - **£8.25 V**

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

# Cwellyn Arms Evening Menu

From 6pm

## Mains

### Slow cooked Pork Belly

Braised red cabbage, leek & asparagus risotto cakes, apple puree, black pudding sand, crackling & Madeira jus - **£20.95**

### Sous vide Rump of Lamb

Chorizo and leek Puy Lentils, charred asparagus, seared cherry tomatoes - **£18.95**

### Slow Roast Welsh Lamb Shank

Garlic mash, cracked coriander heritage carrots, creamed leeks & red wine jus - **£21.95 GF**

### Welsh Sirloin Steak

Rocket & parmesan salad, balsamic roast tomato & homemade chips – **£21.75 GF**

### Bangers & Mash

Edwards of Conwy Gold Award Pork & Leek sausages, buttered Mash, sunblush tomato, Cabernet Sauvignon red onion gravy - **£14.45**

### Roasted butternut Squash - V

Hazlenut pesto, marinated Feta, Pomegranates and beetroot tartare **N** - **£14.45**

### Smoked Haddock & Vodka Risotto

Served with a mix leaf side salad - **£14.45 GF**

### Wild mushroom and smoked mozzarella lasagne - V

Broccoli and sesame salad, Sunblush tomato, wild mushroom arancino - **£15.75**

### 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- **£14.95**

### 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 - **£14.45**

### Cwellyn Arms Fish Pie

Smoked haddock, salmon, monkfish & king prawns in a creamy vermouth sauce topped with buttered mash & parmesan, served with rocket & parmesan salad - **£16.45**

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

# Cwellyn Arms Evening Menu

## Sweets

### Cheese & Biscuits

Assorted Welsh cheeses served with homemade chutneys & garnish - **£8.50**

### The Original Baked Snowdon

Our individual Baked Alaskas. Genoise sponge, crushed Raspberries & Vanilla ice cream topped with Italian meringue **£7.95**

### Homemade Sticky Toffee Pudding

Served with Butterscotch sauce and Amaretti ice cream - **£8.25**

### Eton Mess "Mille-Feuille"

Shards of meringue layered with Whipped cream and fresh berries & passion fruit, coulis and crumbled amoretti - **£7.25**

**Gluten free option on demand**

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

Served with brioche ice cream - **£7.45**

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

Orange & Almond biscotti - **£7.25**

### Strawberry & cherry Bakewell Tart,

Almond & poppy seed tuile, lavender & lemon verbena ice cream - **£7.25**

## Homemade Ice creams

Vanilla - Hazelnut Praline **N** – Chocolate - Greek Yogurt & honey comb  
Amaretti – Salted Caramel - Brioche – Real ale – Strawberry and balsamic sorbet  
Plum & Ginger - Crème fraiche & elderflower sorbet - Real Ale – Espresso - Mango Sorbet

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

*Choose any 1 scoop. Served in a brandy snap basket - £2.75*

*Choose any 3 scoops Served in a brandy snap basket - £7.25*

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

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