

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**

Pork Belly Croquettes

Served with rocket, black pudding sand, apple compote & aioli - **£6-95**

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

Braised red cabbage, roasted squash, apple puree, black pudding sand, crackling & Madeira jus - **£19.95**

Sous vide Rump of Lamb

Chorizo and leek Puy Lentils, charred asparagus, seared cherry tomatoes - **£17.95**

Perl Las stuffed Supreme of Guinea Fowl

Swede Fondant, sauteed wild mushrooms, Cavolo Nero, Jerusalem artichoke puree - **£16.95**

Slow Roast Welsh Lamb Shank

Garlic mash, cracked coriander heritage 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**

Roasted butternut Squash - V

Chestnut pesto, marinated Feta, Pomegranates and beetroot tartare
£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, Sunblush tomato, wild 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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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 "Mille-Feuille"

Shards of meringue layered with Whipped cream and fresh berries & passion fruit, coulis and crumbled amaretti - £6.75

Gluten free option on demand

Baileys and chocolate chip Bread and Butter pudding,

Served with brioche ice cream - £6.95

Coconut & Espresso Crème Caramel - VE

Orange & Almond biscotti - £6.75

Apple with Crumble

Whole baked granny smith, hazelnut crumble disc, homemade Brioche ice cream, brandy snap £6.95 N
(15mins cooking time)

Homemade Ice creams

Vanilla - Hazelnut Praline N – Chocolate - Greek Yogurt & honey comb
Amaretti – Salted Caramel - Brioche – Real ale – Strawberry and balsamic sorbet
Plum & Ginger

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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