

# Cwellyn Arms

## Blackboard Specials

### To Start

#### Carpaccio of Welsh Beef Fillet

Hazelnut and Beetroot Tartare, Cornichons, Citrus dressing and Horse Radish Crème Fraiche **£7.75**

### 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**

#### Slow Roast Welsh Lamb Shank

Garlic mash, cracked coriander heritage carrots, creamed leeks & red wine jus - **£20.95 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**

#### 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 - **£15.95**

### Sweets

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

Orange & Almond biscotti - **£6.75**