

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

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**

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

Sweets

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

Orange & Almond biscotti - £6.75