

Cwellyn Arms Evening Menu - From 6pm

Everything on our menu is homemade on the premises.

Starters & Light Bites

Homemade Soup of the Day

Served with chunky sliced baguette – from £5.25

Carpaccio of Welsh Beef Fillet

Hazelnut and Beetroot Tartare, Cornichons, Citrus dressing and Horse Radish Crème Fraiche £7.25

Grilled Home Smoked Trout

Served with Gruyere rosti, poached egg & rocket - £6-75 **GF**

Garlic Mushrooms with truffle oil,

Served with brioche and mixed leaves - £5.95 **V**

Smoked Haddock Rarebit

Our home smoked haddock topped with Welsh rarebit, served with poached egg & rocket - £7.95

Pork Belly Croquettes

served with rocket, black pudding sand, apple compote & aioli - £6-45

Salmon Gravlax with Beetroot and Juniper

Pickled cucumber, mustard and dill dressing - £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

Breadcrumbsed Chicken Goujons, with a choice of chips or new potatoes -£6-25

Pork & Leek sausage, 2 local Gold Award pork & leek sausages on a bed of mash with onion gravy - £6.25

4oz Beef Burger, 100% Prime Welsh beef, made by our local butcher. Served in a bun with salad & chips - £6-25

Wild Mushroom and Mozzarella Lasagne, a choice of chips or new potatoes - £7-25

Meat Lasagne with a choice of chips or new potatoes - £7-25

Vegetable Croquettes, with a choice of chips or new potatoes - £6.25

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

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Mains

Duck Breast,

Lavender and hibiscus, celeriac puree, smoked beetroot and potato rosti – £16.95

Slow cooked Pork Belly

Butternut squash risotto cake, spiced braised red cabbage, squash puree, black pudding and chorizo sand, crackling & Madeira jus - £18.95

Oven Roasted Supreme of Guinea Fowl

Dauphine potato, creamed savoy cabbage, wild mushroom sauce - £15.95

Slow Roast Welsh Lamb Shank

Garlic mash, cracked coriander carrots, creamed leeks & red wine jus - £19.95 **GF**

Cwellyn Arms Fish Pie

Smoked haddock, salmon, monkfish and king prawns in a creamy white wine and vermouth sauce topped with buttered mash and parmesan, served with rocket & parmesan salad - £15.95

Welsh Sirloin Steak

Rocket & parmesan salad, balsamic roast tomato & homemade chips – £19.25 **GF**

Bangers & Mash

Edwards of Conwy Gold Award Pork & Leek sausages, buttered Mash, sunblush tomato, Cabernet Sauvignon red onion gravy - £12.95

Vegetable Brochettes – V

Marinated mixed vegetables, roasted and served with beetroot and hazelnut tartare, crème fraiche and sliced crusty bread - £12.95

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- £13.45

Smoked Haddock & Vodka Risotto

Served with a mix leaf side salad - £12.95 **GF**

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 - £12.95

Butternut squash, Hazelnut and Radicchio Risotto – V / GF / N

Served with mixed leaf salad – £11.95

Wild mushroom and smoked mozzarella lasagne - V

Broccoli and sesame salad, Sunblushed tomato mushroom arancino - £14.25

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Sweets

Cheese & Biscuits

Assorted Welsh cheeses served with homemade chutneys & garnish - £7.50

"Chocolate Indulgence"

(Ideal for 2 or for 1 if you are hungry)

Chocolate Fondant pudding, Chocolate Ganache, Salted Caramel Brownie, Forest Fruit Coulis & Mascarpone - £9.95 (16mins cooking time)

Baked Snowdon

Our individual Baked Alaskas. Genoise sponge, crushed Raspberries & Vanilla ice cream topped with Italian meringue £6.95

Homemade Sticky Toffee Pudding

Served with Butterscotch sauce and Amaretti ice cream - £7.25

Apple with Crumble

Homemade Brioche ice cream, brandy snap and hazelnut crumble £6.95 N
(15mins cooking time)

Winter Berry Pavlova

Whipped cream, Winter berries, honey comb frozen Greek yogurt, summer berries coulis and crumbled amaretti - £6.25
Gluten free option on demand

Trio of Mini Donuts

Orange, Cinnamon and Chocolate, served with butterscotch Mascarpone - £6.95

Homemade Ice creams

Vanilla - Hazelnut Praline N = Chocolate - Greek Yogurt & honey comb - Chocolate & Chilli
Amaretti - Salted Caramel - Brioche - Real ale

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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