

## Blackboard Specials

### To Start

#### Homemade soup

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 **GF**

#### Grilled Home Smoked Trout

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

#### Smoked Haddock Rarebit

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

### Mains

#### Slow cooked Pork Belly

Butternut Squash risotto cakes, spiced braised red cabbage, squash puree, black pudding and chorizo sand, crackling & Madeira jus - £18-95

#### Vegetable Brochettes - **V**

Marinated mixed vegetables, roasted and served with beetroot and hazelnut tartare, crème fraiche and sliced crusty bread - £12-95

#### Oven Roasted Supreme of Guinea Fowl

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

#### Slow Roast Welsh Lamb Shank

Served with 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 and parmesan salad - £15-95

#### Wild mushroom and smoked mozzarella lasagne

Broccoli and sesame salad, mushroom Arancino - £14.25 **V**

#### 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

### Sweets

#### “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)