

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, garlic foam and mixed leaves - **£5.95 V**

Smoked Haddock & Vodka Risotto

Served with a mix leaf side salad - **£7.45 GF**

(Available as a main - £12.95)

Pork Belly Croquettes

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

Chicken Liver Parfait cooked with Madeira & Port

Served with mixed leaf salad, crusty bread & red onion jam - **£7.25**

Textures of Cod

Crispy salt Cod Croquettes, home-smoked Cod Mousse, Sunblushed Tomato, homemade Aioli and Rocket Salad - **£7.25**

Side Orders

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|---------------------------------------|---------|
| 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, 100% pure chicken breast. With chips or new potatoes **-£6-25**

Pork & Leek sausage, 2 local Gold Award Winning 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**

Vegetable Lasagne, a choice of chips or new potatoes - **£7-25**

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

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

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From 6pm

Mains

Slow cooked Pork Belly

Squash & hazelnut risotto cakes, 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

Trio of local Edwards of Conwy Gold Award Winning Pork & Leek sausages, buttered Mash, Sunblushed tomato, slow roasted rosemary & balsamic shallot, and 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- **£12.95**

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 - **£11.95**

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

Served with mixed leaf salad – **£11.95**

Gammon steak

Pineapple fritter, fried Egg and homemade chips or new potatoes - **£13.95**

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**

Winter Berry Pavlova

Whipped cream, winter berries, honey comb frozen Greek yogurt, mulled wine coulis and crumbled amaretti - **£6.25**

Gluten free option on demand

British Apples Three Ways

Pink Lady Tarte Tatin, Brae Burn puree, compressed vanilla Granny Smith and vanilla ice cream - **£6.95**

Homemade Ice creams

Vanilla - Hazelnut Praline **N** – Chocolate - Greek Yogurt & honey comb - Chocolate & Chilli
Amaretti – Salted Caramel - Brioche – Rampart 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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