

Blackboard Specials

To Start

Homemade soup

Served with chunky sliced baguette – from **£5.25**

Chicken Liver Parfait cooked with Madeira & Port

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

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**

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**

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- **£12.95**

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)

British Apples Three Ways

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