RESTAURANT MENU

SMALL PLATES

Sourdough & Wild Garlic Butter (v)(vo) £4

Lemon & Herb Olives (ve)(gf) £5

Glamorgan Sausage Croquette (v) £7
Welsh cheddar, smoked tomato ketchup

Garlic Chilli Chicken Ribs £9
Honey glaze, toasted sesame

Tempura Whitebait (gf) £7
Lime aioli, curry leaf oil, burnt lemon

Barbecued Harissa Flatbread (v) £8
Whipped feta, onion, spiced mel, pomegranate

Crispy Artichoke Hearts (v)(vo)(gf) £7
Baked parmesan, chipotle aioli

STARTERS

Baby Pea & Mint Velouté (ve) £9
Tempura asparagus, granola crumb, wild garlic

Roasted Chorizo Scotch Egg £11
Piccalilli gel, parsley root, bacon crumb

Smoked Haddock & Caramelised Leek Tart £10
Rarebit glaze, beetroot purée, pickled walnut

Whipped Chicken Liver & Penderyn Parfait £10
Smoked tomato chutney, toasted brioche

Harissa Marinated Potato Bravas (ve)(gf) £9
Grilled brassica, cashew butter, black dukkah

SET **3 COURSE** MENU | **£30**PP
Simply choose one starter, one main, and one dessert marked with this symbol.

SEASONAL MAINS

Panko "Rhuban Glas" Chicken £24
Sweet potato pavé, tenderstem, perl wen & carmarthen ham, blackened ragu, sage

Smoked Cod Loin (gf) £24
Minted new potatoes, burnt lemon & welsh butter, caper berries, pea & asparagus salad

Herb Crusted Cannon of Lamb £26
Caerphilly cheese mash, salt-baked carrot, crispy cavelo nero, charred leek, lamb jus

Pressed Short Rib of Beef (gf) £26
Welsh ale glaze, Caerphilly cheese mash, burnt onion, seasonal greens

King Oyster Mushroom Steak (v)(vo)(gf) £22
Pant mawr creamed polenta, caramelised shallot, salt-baked beetroot, wild garlic oil

Garden Vegetable Gnocchi (ve) £21
Wye valley asparagus, charred brocolli, sweet peas, lemon & burnt cashew butter, basil crisp

FAVOURITES

Welsh Ale Battered Fish & Chips £21
Seasoned hand-cut chips, mushy peas, homemade curry sauce, tartar sauce, lemon

Beef Brisket, Jalapeño & Welsh Cheddar Pie £22
Salt-baked carrot, creamed mash, charred broccoli, beef jus - *(please allow 25 minutes)*

Garlic Chilli Chicken Tikka Curry (vo) £20
Pilau rice, crispy onion, mini flat bread, lime pickle, raita

The Llechwen Hall Club Sandwich £18
Grilled chicken, maple bacon, rarebit glaze, sweet chilli jam, handcut chips

The Llechwen Hall Vegan Club (ve) £18
Crispy oyster mushroom, sweet potato rashers, avocado, sweet chilli jam, handcut chips

STEAKS

Rosedew Farm 8oz Rib-Eye Steak (gf) £29
Balsamic oyster mushroom, tomato, ale braised shallot, fondant potato, garlic & chipotle butter

Rosedew Farm 8oz Sirloin Steak (gf) £27
Balsamic oyster mushroom, tomato, ale braised shallot, fondant potato, garlic & chipotle butter

Grilled 10oz Gammon Steak (gf) £20
Caramelised pineapple, fried hen's egg, slow-roast tomato, garden peas, handcut chips

BURGERS

Llechwen Hall Brisket Burger £22
Maple bacon, rarebit glaze, homemade slaw, tomato relish, salted crispy leeks, handcut chips

Buttermilk Chicken Burger £20
Sriracha glaze, garlic mayo, pickled pink onions, shredded lettuce, handcut chips

Southern Fried Veggie Fritter (ve) £19
Plant-based cheddar, homemade slaw, smoked ancho chilli aioli, pickle, handcut chips

SALADS

Smoked Chicken Caesar Salad (vo) £20
Camarthen ham crisp, baby gem, sourdough shard, smoked bacon dust, wild garlic oil

Barbecued Greens Nourishing Bowl (ve)(gf) £18
Broccoli, kale, asparagus, black rice, edamame, avocado, chimichurri dressing, cashew, lime
(add chicken or halloumi | £4)

SIDES & SAUCES

Rosemary Salted Handcut Chips (ve)(gf) £5

Parmesan Truffle Chips (v)(gf) £6

Welsh Ale Battered Onion Rings (v) £6

Sautéed Greens & Wild Garlic Oil (v)(vo)(gf) £7

Lemon & Balsamic Baby Leaf Salad (ve)(gf) £6

Peppercorn Sauce (gf) £4

Béarnaise Sauce (v) £4

DESSERTS

Chocolate Burnt Basque Cheesecake (v) £10
Sour cherry compote, crème fraîche

Strawberry Ripple Eton Mess (v)(gf) £9
Crème pâtissière, caramelised white chocolate

Barti Ddu Spiced Rum Tiramisu (v) £11
Welsh tea sponge, cocoa, coffee ice cream

Rhubarb Almond Frangipane Tart (vo) £9
Flapjack crumble, clotted cream ice cream

Ice Cream & Sorbet Selections (v)(vo) £7
Maple drizzle, orange, hazelnut crumb

(v) vegetarian (ve) vegan (vo) vegan option (gf) gluten free
For full allergen information on our dishes, please ask our team.

CROESO I CYMRU
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