



MENU

AVAILABLE **DAILY** | 6PM TO 9PM

(v) vegetarian (ve) vegan (gf) gluten free

STARTERS

Seasonal Homemade Soup (ve) (gf)	£7	Crispy Ham Hock	£8
Homemade bread & butter or spread		Fried hen's egg, date ketchup	
Barbecued Beef Short Rib	£12	Oak-Smoked Salmon Rilette	£10
Bone marrow crumb, pickled shallot, Welsh rarebit sauce		Pickled cucumber, chive oil, sourdough crisp breads	
Buttermilk Fried 'Chicken' (ve) (gf)	£8	Welsh Goat Cheese Filo (v)	£8
King oyster mushroom, barbecue Barti Ddu rum sauce, spring onion		Red onion, beetroot emulsion, apple salad, wild garlic oil	

MAINS

Pan-Roasted Chicken Breast	£22	Lamb Rump Pie	£26
Wild garlic gnocchi, salt-baked carrot, kale, wild mushroom & Perl Las sauce		Spring cabbage, creamed potato, shallot, parsley emulsion, rosemary sauce	
Roast Loin of Cod	£23	Spring Green Risotto (v) (gf)	£18
Tenderstem broccoli, shrimp beignet, pea & watercress sauce		Poached Welsh hen's egg, sweet peas, asparagus, toasted cashew, verde sauce	
Sweet Potato Gnocchi (ve)	£20		
Tempura oyster mushroom, caramelised leek, crispy onion, sweet potato purée			

SIDES

Spring Greens Salad (ve) (gf)	£6	Welsh Ale Onion Rings (v)	£5
Home-Baked Garlic Bread (v)	£5	Hand-Cut Chunky Chips (ve) (gf)	£5

SIGNATURE STEAKS

All of our steaks are from sustainable, british assured farms to ensure the highest quality. Please select your cut, then choose from one of our sauces if you wish.

Coffee-Rubbed 12oz Rump Steak	£26	Rib-Eye Steak & Hand-Cut Chips (gf)	£28
Hassleback potato, ale marinated red onion, kale pesto		Ale marinated red onion, slow roast tomato, rosemary jus	

SAUCES

Black Peppercorn	£3	Salted Garlic & Herb Butter	£3
Caramelised Onion & Madeira	£3	Welsh Blue Cheese & Garlic	£3

DESSERTS

Raspberry & Chocolate Tart (v)	£8	Caramelised Pineapple (ve) (gf)	£8
Ganache, pistachio crumb, Welsh yoghurt semifreddo		Coconut ice cream, brownie crumb, Halen Môn salted caramel sauce	
Cherry Clafoutis (v)	£7	Rose Milk Crème Brûlée (v)	£8
Chocolate tuille		Shortbread crumble, poached rhubarb	
Vanilla Panna Cotta (ve) (gf)	£8	Local Dairy Ice Cream (v) (gf)	£6
Fruit & nut brittle, raspberry sauce		Please ask for seasonal flavours	

SET 3 COURSE MENU | £28 PP



Simply choose one starter, one main, and one dessert marked with this symbol.



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For full allergen information on our dishes, please ask our team.
www.llechwenhall.co.uk | enquiries@llechwenhall.co.uk