



MENU

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

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

STARTERS

Seasonal Homemade Soup (ve)	£7	Beef Cheek Bon Bon	£9
Baked bread, whipped brown butter		Salt-baked beetroot, bernaïse sauce, slaw	
Smoked Haddock Rarebit	£11	Slow Cooked Pork Belly	£10
Sourdough crumpet, barbecued vine tomato, chive oil		Welsh bourbon glaze, celeriac remoulade, apple purée, black pudding crumb	
Glazed Broccolini (ve) (gf)	£8	Fried Corn Ribs (ve) (gf)	£10
Black garlic sauce, tempura chilli, toasted sesame, furikake salt		Spiced butter, pickled melon, burnt lime salad, sriracha aioli	

MAINS

Roasted Corn-Fed Chicken Cassoulet	£24	Baked Hake Loin Bouillabaisse (gf)	£24
Duck & chorizo bon bon, smoked lardons, autumn greens, lemon & thyme jus		Rouille pomme purée, sea lettuce, prawn crostini, tempura samphire, chilli oil	
Lamb Rump Welsh Cawl (gf)	£26	Salt-Baked Squash Gnocchi (v)	£22
Caramelised leek & caerphilly cheese potato cake, root veg, rosemary sauce		Charred autumn greens, pumpkin seeds, crispy perl wen, black garlic custard	
Maple Roasted Celeriac Breast (ve) (gf)	£20		
Parmentier potatoes, caramelised oyster mushrooms, beet purée, fig demi-glace			

SIDES

Autumn Slaw Salad (ve) (gf)	£6	Welsh Ale Battered Onion Rings (ve)	£5
Whipped Caerphilly Cheese Mash (v)	£6	Autumn Ratatouille (ve) (gf)	£6
Home-Baked Garlic Bread (ve)	£5	Hand-Cut Skin-On Chips (ve) (gf)	£5

SIGNATURE STEAKS

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

8oz Sirloin Steak (gf)	£26	8oz Rib-Eye Steak (gf)	£28
Hand-cut chips, slow roasted tomatoes, ale braised onions, caramelised oyster mushroom		Hand-cut chips, slow roasted tomatoes, ale braised onions, caramelised oyster mushroom	

SAUCES

Creamy Peppercorn (gf)	£3	Garlic & Wild Mushroom (v) (gf)	£3
Béarnaise Butter (v) (gf)	£3	Welsh Blue Cheese (gf)	£3

DESSERTS

Dark Chocolate Parfait (v)	£9	Filo Mille-Feuille (v)	£8
Mandarin gel, walnut sponge, honeycomb, blackberry, chocolate tuile		Vanilla crème pâtissière fig mousse, caramelised pistachio crumb	
Autumn Spiced Apple Pie (v)	£7	Barti Ddu Welsh Rum Baba (v)	£8
Flapjack crumble, vanilla crème anglaise		Clotted cream ice cream, caramel sauce	
Rhubarb Panna Cotta (ve) (gf)	£9	Ice Creams & Sorbets (v) (gf)	£6
Vegan custard, mint chocolate crisp		Please ask for seasonal flavours	

SET 3 COURSE MENU | £28 PP



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

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



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