



# RESTAURANT MENU

## SMALL PLATES

<b>Homemade Garlic Focaccia</b> (ve)	£4
<b>Marinated Olives</b> (ve)(gf)	£5
<b>Crispy Whitebait</b> (gf) Smoked pepper aioli, lemon wedge	£6
<b>Mac &amp; Perl Las Cheese Croquettes</b> (v) Red pepper ragu, crispy leek	£7
<b>Garlic Parmesan Chicken Skewers</b> (gf) Welsh blue cheese dip	£8
<b>Roasted Crushed Potatoes</b> (ve)(gf) Chimichurri pesto	£6
<b>Fried Sweetcorn Ribs</b> (v)(gf) Spiced Welsh butter	£6

## STARTERS

<b>Roasted Cauliflower Velouté</b> (ve)(gf) 🍴	£9
Maple pecan crumb, tempura leaf	
<b>Crispy Fried Chicken Wings</b>	£10
Pickled greens, Barti Ddu rum glaze, chilli	
<b>Ham Hock Fritter</b> 🍴	£9
Homemade salad cream, chive oil	
<b>Smoked Haddock Fishcake</b> (gf)	£11
Caerphilly cheese, spinach, hen's egg	
<b>Barbecued Spring Vegetables</b> (ve)(gf)	£10
Cashew curd, wild garlic salsa verde	



### SET 3 COURSE MENU | £30<sup>PP</sup>

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

## SEASONAL MAINS

<b>Corn-Fed Chicken Kiev</b> 🍴	£24	<b>Slow-cooked 10oz Pork Chop</b> (gf)	£25
Crackling, pomme purée, fine beans, chicken jus		Charred hispi cabbage, crushed carrot, pork quaver, Welsh cider gravy	
<b>Pan Seared Cod Loin</b> (gf)	£24	<b>Roast Beetroot Ravioli</b> (v) 🍴	£21
Smoked mussels, tomato & sea herb beurre blanc, creamed spinach, kale crisp, saffron oil		Pant-ys-gawn goats' cheese, wild garlic, candied hazelnut butter	
<b>Roasted Rump of Lamb</b> (gf)	£26	<b>Hasselback Salt-Baked Carrot</b> (ve)(gf)	£22
Confit leeks, beetroot purée, tenderstem, porcini & redcurrant jus		Grilled asparagus, smoked cashew curd, charred gem lettuce, lemon & thyme	

## FAVOURITES

<b>Welsh Ale Battered Fish &amp; Chips</b> 🍴	£19	<b>The Llechwen Hall Club Sandwich</b>	£16
Seasoned hand-cut chips, mushy peas, homemade curry sauce, tartar sauce, lemon		Grilled chicken, honey bacon, rarebit glaze, smoked tomato & chilli jam, handcut chips	
<b>Rosedew Farm Beef Brisket &amp; Perl Las Pie</b>	£22	<b>The Llechwen Hall Vegan Club</b> (ve)	£16
Salt-baked carrot, creamed mash, charred hispi cabbage, Welsh ale gravy		Crispy oyster mushroom, sweet potato rashers, avocado, black garlic aioli, handcut chips	
<b>Roast Aubergine &amp; Spinach Curry</b> (ve)	£18		
Pilau rice, crispy onion, mini flat bread, lime pickle - (add chicken   £4)			

## STEAKS

<b>Rosedew Farm 8oz Rib-Eye Steak</b> (gf)	£29	<b>The Llechwen Hall Burger</b> 🍴	£20
Slow-roast tomato, braised shallot, oyster mushroom		Brisket burger, maple bacon, crispy fried Perl Wen, homemade slaw, chilli jam, handcut chips	
<b>Rosedew Farm 8oz Bullet Rump Steak</b> (gf)	£26	<b>Buttermilk Chicken Burger</b>	£18
Slow-roast tomato, braised shallot, oyster mushroom		Chipotle glaze, truffle mayo, homemade slaw, handcut chips	
<b>Grilled 10oz Gammon Steak</b> (gf)	£19	<b>Roast Beetroot &amp; Black Bean Fritter</b> (ve) 🍴	£17
Honey baked pineapple, fried hen's egg, slow-roast tomato, garden peas, handcut chips		Sweet potato rashers, avocado, homemade slaw, black garlic aioli, handcut chips	

## BURGERS

## SALADS

<b>Classic Waldorf Salad</b> (ve)(gf)	£16
Kale, hispi cabbage, raisins, braeburn crisp, candied walnuts, truffled lemon mayo	
<b>Nourishing Buddha Bowl</b> (ve)(gf)	£16
Grilled spring greens, fried chickpeas, avocado, toasted quinoa, cashews, lime & chilli dressing (add chicken or halloumi   £4)	

## SIDES & SAUCES

<b>Seasoned Handcut Chips</b> (ve)(gf)	£5
<b>Parmesan Truffle Chips</b> (v)(gf)	£6
<b>Baked Mac 'N' Welsh Cheese</b> (v)	£7
<b>Sautéed Lemon &amp; Parmesan Greens</b> (v)(gf)	£6
<b>Welsh Ale Battered Onion Rings</b> (v)	£6
<b>Peppercorn Sauce</b> (gf)	£4
<b>Wild Mushroom &amp; Perl Las Sauce</b> (gf)	£4

## DESSERTS

<b>Llechwen Hall Sticky Toffee Pudding</b> (v) 🍴	£9
Salted caramel sauce, clotted cream gelato	
<b>Caramelised Baked Pineapple</b> (ve)(gf)	£9
Welsh rum & maple sauce, coconut ice cream	
<b>Chocolate Crèmeux</b> (v)	£9
Hazelnut cookie, raspberry gel, vanilla tuille	
<b>Lemon &amp; Mascarpone Cheesecake</b> (v)	£9
Honeycomb, lemon curd, basil crisp	
<b>Ice Cream &amp; Sorbet Selections</b> (v) 🍴	£7
Maple drizzle, orange, hazelnut crumb	

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



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