

# St Dwywen's Menu

## STARTERS

Leek and potato soup, Welsh rarebit crouton (G, D, M) £6.95

Poached pear, candied walnut and rocket salad (N, SD, VG) £6.95

Chicken liver pate, toasted brioche, house chutney (D, E, SD, G) £5.95

Oyster sharing plate, 8 oysters, 2 plain, 2 dressed with shallot vinegar,  
2 with Tabasco, 2 tempura battered (MO, SD, G) £19.95

## MAINS

Pan roast lamb rump, heritage carrot, parmentier style potatoes, red wine jus (D, SD) £18.95

Roasted cod loin, butterbean and chorizo cassoulet, herb oil (SD, CE) £16.95

Butternut squash ravioli, brown butter sauce, roasted squash, sage crisp (G, D, E, SD, V) £14.95

Asparagus risotto, soft poached egg, herb oil (D, E, CE, V, can be made VG) £14.95

## DESSERTS

Glazed lemon tart, raspberry sorbet (D, E, G) £6.95

Chocolate mousse, dark chocolate brownie, Chantilly cream (D, E) £6.95

Bara Brith bread and butter pudding, salted caramel ice cream (D, E, G) £6.95

Strawberry and white chocolate pavlovas to share; strawberries, white chocolate soil,  
white chocolate sauce, pavlova (E, D) £11.95

The following key will help you to identify what allergens are present in our dishes

CE - Celery CR - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts  
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds

The following key will help you identify which dishes are suitable for Vegetarian and Vegan diets

V - Suitable for vegetarians VG - Suitable for Vegans



Please provide your details for our track and trace system by scanning this QR code.

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.

