



# LIBANUS1877

## EVENING MENU

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### STARTERS

Tuna Carpaccio  
Coriander, spring onion, ginger, sesame 10.5

Burrata Italian cheese  
with peach, tomato, rocket, balsamic 11

Bavette Sliced steak with Chimichurri 8.5

Grilled Squid Green sauce 8.5

Anchovies Ricotta, olives 9

Gazpacho  
Tomatoes, cucumber, dill 8.5

Crispy Tofu Szechuan sauce 8

Rosemary Focaccia Aged balsamic 4.5

Kalamata Olives 4

Tagliatelle King Prawns  
Chilli, garlic, white wine 11

Ricotta and Spinach Ravioli  
Smoked butter sauce 9





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### MAIN MEALS

Market fish  
Tomato, courgette, new potatoes, lemon butter 26

Pan Roast Duck Breast  
Potato cake, cherries, beetroot, duck sauce 28

Turmeric Spiced Cauliflower  
Pepper sauce, almond cream, apricot 18

Tagliatelle King Prawns  
Chilli, garlic, white wine 21

Ricotta and Spinach Ravioli  
Smoked butter sauce 18

Ratray Butchers Smash Burger  
Streaky bacon, Swiss cheese, miso mayo, fries 19.5

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### FROM THE GRILL

Chargrilled to your liking, served with a choice of potatoes, sides and  
sauce inclusive

Welsh Sirloin Steak 284g Celtic Pride PGI Watercress 32.5

Welsh Tomahawk Steak 850g Ratray Butchers Welsh Black  
Watercress 65  
(for 2 people sharing, 45minute wait)

Welsh Lamb Steak 284g Ratray Butchers Watercress 28

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### SIDES

Skin on fries 4  
Thyme and garlic roasted new  
potatoes 4  
Duck fat potato cake 4  
Smoked butter chestnut  
mushrooms 3.5  
Creamed spinach 3.5  
Buttered red chard 3.5  
Pickled salad 3.5

Peppercorn 3  
Chimichurri 3  
Miso Mayo 3

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### SWEET INDULGENCE

Warm Sticky Toffee Pudding 9  
Madagascan Vanilla custard

Basque Cheesecake 9  
Rhubarb

Dark Chocolate Mousse 9  
Basil, almond crumb

Summer Berries 8.5  
Mint granita

Luxury Welsh Ice cream shortbread  
2 scoops 5.5  
3 scoops 7.5

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### SAVOURY FINISH – 12.50

(Extra crackers – 2.00)

Welsh cheeses, Apple chutney, Tregroes Rustic waffle crackers

Why not accompany your dessert with a bottle of pudding wine or a glass of port with your cheese board?

Moscato Passito, Palazino, Italy (37.5cl) – 18.50

Taylors Late Bottled Vintage Port 20% (50ml) – 3.50

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IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE  
INFORM YOUR SERVER, WHO WILL BE HAPPY TO CHECK  
THE INGREDIENTS IN YOUR MEAL. THANK YOU.

