



LIBANUS1877

EVENING MENU

STARTERS

Roasted Squash Velouté,
spiced almond cream, toasted almonds (gf/vegan) 8

Grilled Wild Mushroom & Black Truffle Bruschetta,
rocket (vegan) 9

Tuna Tartare,
dill crème fraîche, lemon gel (gf) 8.5

Local Game Terrine,
fruit chutney, toast 8

Fried Crispy Brie,
cranberry & date chutney (gf) 8

Crispy Tofu,
soy & sesame sauce, Asian salad (gf/vegan) 9

Rosemary Focaccia,
aged balsamic (vegan) 4.5

Kalamata Olives (gf/vegan) 4

(gf gluten free, v suitable for vegetarian,
vg suitable for vegan)

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





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MAIN MEALS

Pan Fried Fillet of Salmon,
curried cauliflower purée, miso & honey carrots, turmeric potatoes,
citrus beurre blanc (gf) 29

Roasted Duck Breast,
spiced carrot puree, confit duck leg croquette,
kale, bitter orange sauce (gf) 29

Miso Marinated Grilled Aubergine,
roasted root vegetables, sauté potatoes,
pepper & basil sauce (gf/ vegan) 18

Slow Braised Welsh Lamb Shoulder Ragout,
pappardelle pasta, parmesan 19

Welsh Lamb Rump,
creamed mash potato, tenderstem broccoli,
rosemary & red wine jus, roasted garlic oil (gf) 32

Short Rib Smash Burger,
caramelised onion, streaky bacon,
smoked apple wood, burger relish, fries 19.5

FROM THE GRILL

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

Welsh Sirloin Steak 284g Celtic Pride,
grilled tomato, smoked butter wild mushrooms,
battered onion rings (gf) 32.5

Welsh Tomahawk Steak 900g Celtic Pride Gold Dry Aged,
rocket, grilled tomato,
smoked butter wild mushrooms (gf) 68 (45minute wait)

SIDES

Skin on fries 4
Creamed garlic &
rosemary mash 4.5
Sautéed potatoes 4
Smoked butter wild
mushrooms 4
Roasted squash & kale 4

Asian style salad 4
Peppercorn sauce 3
Roasted pepper &
basil sauce 3
Abaty Glas -
Blue cheese sauce 3





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SWEET INDULGENCE

Sticky Toffee Pudding,
pecan toffee sauce, clotted cream ice cream 9

Dark Chocolate & Chestnut Mousse,
coffee & almond crumb, blackcurrant sorbet (gf/vegan) 9

Dark Chocolate Torte,
clotted cream, boozy cranberries (gf) 9

Blood Orange and Almond Panna Cotta,
almond tuille, mulled wine granita (gf/vegan) 9

Bara Brith Bread & Butter Pudding,
spiced custard 9

Luxury Welsh Ice cream shortbread
2 scoops 5.5
3 scoops 7.5

SAVOURY FINISH – 14.50

(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) – 4.50

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