



LIBANUS1877

SPRING MENU WITH JACK SAUNDERS

STARTERS

Hot Smoked Salmon
spring pea puree, pickled radish,
horseradish crème fraîche, lemon (gf) 9

Twice Baked Abaty Blue Cheese Soufflé
red wine poached pear, walnut, rocket,
honey mustard dressing 9

Crispy Fried Chicken
katsu sauce, pickled cucumber,
coriander, toasted sesame (gf) 9

Rice Spring Roll
rice noodles, avocado, cucumber, spring onion,
pepper, spiced tofu, satay sauce (v/vg/gf) 9

Sumac & Pomegranate Hummus
toasted sourdough (v/vg) 8

Baked Camembert
hot honey, baked breads 11.5

Seafood Tagliatelle
king prawns, squid, mussels,
creamy garlic & lemon sauce 9.5

Focaccia
oils 4.5

Kalamata Olives
(gf) 4

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

All our meals are prepared and cooked fresh, please let us know if you have any food allergies or intolerances with your order.





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MAIN MEALS

Welsh Lamb Cutlets
fondant potato, spring pea, braised leek,
mint lamb sauce (gf) 32

Pan Roasted Breast of Duck
parmentier potatoes, grilled corn, corn Nage,
five spice duck sauce split with coriander oil (gf) 28

Market Fish
spring pea, pancetta, potato,
champagne sauce (gf) 30

Seafood Tagliatelle
king prawns, squid, mussels,
creamy garlic & lemon sauce 19

Roasted Cauliflower Steak
smoked pepper puree, spring greens, crispy capers,
sumac polenta chips (v/vg/gf) 21

Grilled Haloumi, Avocado, Hot Honey Burger
fries, onion rings (v) 18

FROM THE GRILL

Short Rib Burger
1877 smoked bacon, Monterey Jack cheese, hot honey BBQ sauce,
fries, onion rings 20

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

Welsh Sirloin Steak 284g Celtic Pride
smoked butter chestnut mushrooms, grilled tomato,
onion rings, dressed rocket (gf) 34


Welsh Fillet Steak 170g Celtic Pride,
smoked butter chestnut mushrooms, grilled tomato,
onion rings, dressed rocket (gf) 38.5

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

SIDES

Skin on fries 4
Smoked butter chestnut
mushrooms 4
Sumac Polenta chips 4
Buttered spring greens 4
Garlic bread 4.5

Honey mustard dressed
leaves 3.5
Peppercorn sauce 4
Rich beef gravy 4
Hot honey BBQ sauce 4





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SWEET INDULGENCE

Sticky Toffee Pudding
spiced rum caramelized bananas,
toasted walnut toffee sauce 9

Coconut & Pineapple Panna Cotta
pineapple salsa, mango sorbet,
rum sauce (v/vg/gf) 9

Dark Chocolate Torte
caramel sauce, toasted nuts,
clotted cream ice cream (gf) 9

Strawberry & Vanilla Mousse
mint anglaise, shortbread crumb, candied mint 9

Affogato
Merlyn Welsh cream liqueur, clotted cream ice cream,
amaretti biscuit, espresso 9.5

Luxury Welsh Ice cream
Vanilla shortbread
2 scoops 5.5
3 scoops 7.5

SAVOURY FINISH – 14.50

Welsh Cheese Selection
Welsh cheeses, Apple & ginger chutney,
Tregroes Rustic waffle crackers
(Extra crackers – 2.00)

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) – 19.50

Taylors Late Bottled Vintage Port 20% (50ml) – 4.50

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