



LIBANUS1877

## Evening menu

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### STARTERS

**Gin Cured Salmon**  
cucumber, pickled apple, dill crème fraîche, fennel (gf) 9

**Potted Confit Duck**  
rhubarb chutney, toasted sourdough 9

**Roasted Beetroot**  
almond cream sauce, pickled raisins, watercress,  
balsamic syrup (v, vg, gf) 9

**Braised Chicken & Pancetta Tagliatelle**  
alfredo sauce, Parmesan 9

**Pappardelle Pasta**  
wild mushroom, spinach, Abaty Blue, hazelnut 9

**Smoked Haddock & Black Bomber Twice Baked Soufflé**  
spinach, white wine & chive cream (gf) 9

**Baked Camembert**  
honey, walnuts, baked breads, rhubarb chutney 11.5

**Focaccia**  
oils 4.5

**Kalamata Olives**  
(v, vg, gf) 4

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

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## MAIN MEALS

**Herb & Garlic Crusted Rack of Welsh Lamb**  
Dauphinoise potatoes, Chantenay carrots, buttered asparagus,  
rosemary jus (gf) 32

**Pan Roasted Breast of Duck**  
duck fat potato cake, spinach, boozy cherry gravy (gf) 28

**Market Fish**  
saffron potato purée, samphire,  
cockle & lemon cream sauce (gf) 30

**Braised Chicken & Pancetta Tagliatelle**  
alfredo sauce, Parmesan 18

**Roasted Cauliflower Steak**  
cannellini beans, smoked aubergine purée, chimichurri  
(v, vg, gf) 18

**Pappardelle Pasta**  
wild mushroom, spinach, Abaty Blue, hazelnut 18

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## FROM THE GRILL

**Double Smash Burger**  
streaky smoked bacon, Swiss cheese,  
onion rings, fries, garlic aioli 20

**Halloumi Burger**  
avocado, onion rings, fries, garlic aioli 18

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

**Welsh Sirloin Steak 284g Celtic Pride**  
wild mushrooms, roasted tomato, watercress, onion rings (gf) 34

**Welsh Fillet Steak 170g Celtic Pride**  
wild mushrooms, roasted tomato, watercress, onion rings (gf) 38.5


**Welsh Tomahawk Steak 900g Celtic Pride Gold dry aged**  
wild mushrooms, roasted tomato, watercress, onion rings  
(gf) 68 (45 minute wait)

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## SIDES

Skin on fries (gf) 4  
Seasonal Buttered Greens (gf) 4  
Garlic Aioli 4  
Creamed Mash Potatoes (gf) 4  
Garlic Bread 4.5

Peppercorn sauce (gf) 4  
Dauphinoise (gf) 4  
Dressed Watercress (gf) 4  
Rosemary gravy (gf) 4



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## SWEET INDULGENCE

**Sticky Toffee Pudding**  
sea salt toffee sauce, cream 9

**Rhubarb & Almond Frangipani**  
poached rhubarb, clotted cream ice cream 9

**Citrus Posset**  
citrus sauce, Chantilly cream 9

**Dark Chocolate Mousse**

**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

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## SAVOURY FINISH

**Welsh Cheese Selection**  
Welsh cheeses, apple and ginger chutney, Tregroes rustic waffle  
crackers 14.5

Abaty Glas is an unpasteurised organic blue cheese made by Roger  
Yorke of Caws Penhelyg, Aberystwyth

Caws Teifi Saval is a rind washed, rich, pungent & tangy raw milk  
cheese

Black Bomber, extra mature cheddar from Snowdonia Cheese,  
combines amazing creaminess with intense deep savoury notes.

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

Moscato Passito, Palazzo, Italy 37.5cl 19.5  
Taylor's Late Bottled Vintage Port 20% 50ml 4.5

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