



LIBANUS1877

Evening menu

STARTERS

Hot Smoked Salmon Mousse
Whipped chive cream cheese, pickled cucumber,
lemon gel (GF) 9

Braised Chicken, Prosciutto & Pistachio Terrine
Pickles, poached apricots, toasted sourdough 9

Grilled Squid
Green sauce, coriander, lime (GF) 9

Italian Burrata
Grilled nectarines, candied walnuts, rocket,
honey & basil dressing (GF) 9

Charred Courgette & Asparagus
Romesco sauce, toasted almonds,
herb vinaigrette (VG/GF) 9

King Prawn Tagliatelle
Chilli, garlic, lemon, white wine 9

Baked Camembert
Honey, figs, chutney, baked breads 11.50

Rosemary Focaccia
Oils 4.50

Kalamata Olives
(VG/GF) 4

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

All our meals are prepared and cooked fresh. Please let us know of any food allergies or intolerances when placing your order.



MAIN MEALS

Pan Roasted Rack of Welsh Lamb
creamed mashed potato, pancetta, pearl onions, peas,
minted lamb jus (GF) 32
40 minute wait

Roasted Breast of Duck
herb potato rosti, grilled plums, bok choy,
plum gravy (GF) 28

Market Fish of the Day
lemon & herb crushed new potatoes, roasted courgette,
samphire, cherry tomatoes, salsa verde,
lemon caper butter (GF) 30

Grilled Aubergine
cauliflower couscous, poached apricots, toasted almonds,
tomato jam, salsa verde (VG) 18

King Prawn Tagliatelle
chilli, garlic, lemon, white wine 18

FROM THE GRILL

Double Short Rib Smash Burger
maple bacon, Cheddar cheese, smoky BBQ sauce, fries & onion rings 20

Halloumi Burger
avocado, rocket, smoky BBQ sauce, fries & onion rings 18

Chargrilled to Your Liking
served with your choice of potato & sauce

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

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

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

SIDES & SAUCES

Skin on Fries (GF) 4
Green Dressed Salad (GF) 4
Garlic Bread 4.5
Creamed Mashed Potatoes (GF) 4
Herb Potato Rosti (GF) 4
Smoked Butter Chestnut Mushrooms
(GF) 4
Grilled Vegetables (GF) 4

Smoky BBQ Sauce (GF) 4
Peppercorn Sauce (GF) 4
Rich Gravy (GF) 4





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SWEET INDULGENCE

Sticky Toffee Pudding
caramelised rum bananas, clotted cream ice cream, toffee sauce 9

Dark Chocolate Layered Mousse
peanut butter ganache, nut brittle (VG/GF) 9

Bitter Lemon Tart
crème fraîche, berry compote, toasted almonds 9

Grilled Nectarines
mascarpone, candied pumpkin seeds (GF) 9

Affogato
Merlyn 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

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

Abaty Glas
An unpasteurised organic blue cheese made by Roger Yorke of
Caws Penhelyg, Aberystwyth.

Caws Teifi Saval
A washed rind, rich, pungent & tangy raw milk cheese.

Black Bomber
An extra mature Cheddar from Snowdonia Cheese, combining
exceptional creaminess with 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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