LIBANUS1877

Evening menu

Starters

Pressed Duck Terrine
Port & cherry chutney, toasted hazelnut crumb, sourdough 9

Gin & Dill Cured Salmon
Granny Smith apple purée, celeriac & lemon slaw, crème fraîche (GF) 9

Heritage Beetroot Carpaccio
Hazelnut cream, toasted hazelnuts, pickled shallots & rocket (V/Vegan/GF) 9

Smoked Butter Wild Mushrooms
Toasted sourdough & roasted garlic dressing 9

Grilled Chicken Tagliatelle
Sun dried tomatoes, chorizo, rocket, garlic, white wine cream sauce & Parmesan 9

Baked Camembert
Red wine poached pear, red onion chutney & artisan breads 11.5

Rosemary Focaccia
Olive oil 4.5

Kalamata Olives
(V/Vegan/GF) 4

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

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Main Meals

Rack of Welsh Lamb
Minted roasted new potatoes, celeriac purée, honey glazed Chantenay carrots, buttered greens & port and blackberry jus (GF) 32
Please allow 40 minutes

Roasted Breast of Duck
Dauphinoise potatoes, spinach, roasted beetroot & cherry duck sauce (GF) 29

Market Fish
Herb crushed new potatoes, leeks, king prawns & lemon Champagne sauce (GF) 30

Celeriac Steak
Butternut squash purée, wild mushrooms, spinach, toasted hazelnuts & red wine jus (V/Vegan/GF) 19

Grilled Chicken Tagliatelle
Sun dried tomatoes, chorizo, rocket, garlic, white wine cream sauce & Parmesan 18

Double Short Rib Smash Burger
Caramelised onion, streaky bacon, smoked Applewood cheddar, roasted garlic aioli, fries & onion rings 20

Halloumi Burger
Red onion chutney, rocket, roasted garlic aioli, fries & onion rings 18

From The Grill

All steaks are chargrilled to your liking and served with garlic wild mushrooms, roasted vine tomato, onion rings, and your choice of potato & sauce.

Welsh Sirloin Steak (284g) – Celtic Pride
Garlic wild mushrooms, grilled tomato & onion rings (GF) 34

Welsh Fillet Steak (170g) – Celtic Pride
Garlic wild mushrooms, grilled tomato & onion rings (GF) 38.5

Welsh Tomahawk Steak (900g) – Celtic Pride Gold Dry Aged
Garlic wild mushrooms, grilled tomato & onion rings (GF) 68
Please allow 45 minutes

Sides & Sauces

Skin on Fries (GF) 4

Dauphinoise Potatoes (GF) 4

Roasted New Potatoes (GF) 4

Green Dressed Salad (GF) 4

Garlic Wild Mushrooms (GF) 4

Garlic Bread 4.5

Roasted Garlic Aioli (GF) 4

Peppercorn Sauce (GF) 4

Rich Gravy (GF) 4

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Sweet indulgence

Sticky Toffee Pudding
Chocolate soil, spiced crumble, clotted cream ice cream, dark chocolate & toffee sauce 9

Dark Chocolate Torte
Clotted cream ice cream & boozy cherries (GF) 9

Vanilla Panna Cotta
Poached pear, cinnamon syrup, crème fraîche & vanilla shortbread 9

Red Wine Poached Pear
Blackcurrant sorbet & toasted almonds (V/Vegan/GF) 9

Affogato
Choice of liqueur, clotted cream ice cream, amaretti biscuit & espresso 9.5

Luxury Welsh Ice Cream
Served with 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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