

STARTERS & SMALL PLATES

MIXED OLIVES, SUNBLUSHED TOMATOES & ARTICHOKE (VG, GF) 4 Purple Kalamata, green Amfissa olives, sunblushed tomatoes & artichoke in a rosemary marinade	
BREAD & OIL (VE) 4 Warm assorted bread, extra virgin olive oil & balsamic vinegar	
SOUP OF THE DAY 6 Crusty bread & salted butter	
CHICKEN & TRUFFLE TERRINE 7 Piccalilli & petit pain	
CHILLI & GARLIC MUSHROOM TAPAS (V) 6.5 Sautéed in olive oil with paprika & croutons	
ZA'ATTAR HALLOUMI STICKS (V, GF) 6.5 Beetroot & horseradish ketchup	
KURO PRAWNS & KATSU DIP 7 Bamboo charcoal coated king prawns & sweet curry dip	
GRILLED AUBERGINE ROLLS (VE, GF) 6.5 Spiced quinoa, crunchy vegetables & vegan cheese	
WELSH LAMB CAWL COBBLER 7 Slow cooked lamb neck, seasonal vegetable broth with a savoury buttermilk & Caerphilly scone	

SANDWICHES & SALADS

ROAST CHICKEN TRIPLE DECKER 8 Layers of bacon, chicken, traditional stuffing, lettuce, mayo, seasoned wedges & gravy	
FALAFEL & AVOCADO WRAP (VE) 8 Pea & mint, chickpea falafels, avocado, crisp salad, fire roast pepper & tomato sauce with tortilla chips	
PHILLY BEEF STYLE CIABATTA 8 Shredded steak, pulled beef, red onion jam, peppers & mature cheddar	
CAESAR SALAD 8 Romaine, croutons, parmesan shavings, white anchovies & that classic sauce	
BULGUR WHEAT & HALLOUMI SALAD (V) 8 Marinated grilled seasonal vegetables, aromatic herbs & rocket	
<i>Add a chicken fillet 5</i> <i>Add a salmon fillet 6</i>	

SHARERS

TOMAHAWK STEAK 22 OZ (GF) 45 (Subject to availability) Confit cherry tomatoes, sautéed mushrooms, roast shallot, mustard & parsley butter with dressed salad or garden veg & thick cut chips or baby potatoes	
CWRT ANTIPASTO 18 / 34 Prosciutto crudo, Milano salami, Coppa ham, mozzarella, olives, bread, dipping oil & pickles	
THREE CHEESE PLOUGHMAN'S (V) 12 / 22 Welsh cheddar, Perl Las (blue veined) Perl Wen (soft, rinded), bread, chunky salad, vegetables, pickles, fruit & boiled egg	

MAINS

one side / sauce included within the price of your main (classics & from the char grill sections)

Classics

MARGHERITA STUFFED CHICKEN (GF) 18 Wrapped in ham, filled with Mozzarella, tomato & basil, served with potato rosti & tomato jus	ROAST RUMP OF WELSH LAMB (GF) 20 Dauphinoise potato, claret, diced tomato & sage jus
SPINACH & RICOTTA CANNELLONI (V) 13 Smothered in tomato & bell pepper ragù topped with gratinated cheese sauce	SUMMER VEGETABLE WELLINGTON (VE) 15 Artichoke, courgette, sun blushed tomato, spinach & Freekeh wheat wrapped in puff pastry on pea velouté
CWTCH BEER BATTERED COD 14 Macho peas, tartare sauce & lemon wedge	CHICKEN JALFREZI 13 Tomato, onion, peppers, coriander, pilau rice & naan bread
BUTTERMILK CHICKEN & CHORIZO BURGER 13 Crispy chicken, chilli flakes, chorizo crisps, crunchy lettuce, ranch dressing, pretzel bun & slaw	HONEY, LEMON & DIJON GLAZED SALMON (GF) 18 Champ fritters, grilled little gem & chive butter sauce
CWRT LOADED BEEF BURGER 15 Own recipe ground beef patty, pulled beef, smoked Teifi cheese, bacon, burger sauce, gherkin, pretzel bun & rich gravy	BELUGA LENTIL, PORTABELLO MUSHROOM, BEET & TRUFFLE BURGER (VE) 13 Beef tomato, crisp lettuce, red onion marmalade, sweet potato fries & veggie dipping gravy

From the char grill

12OZ USK VALLEY BONE IN SIRLOIN (GF) 25 Confit cherry tomatoes, roast shallot with mustard & parsley butter	
PRIME D CUT 10OZ GAMMON STEAK (GF) 13.5 Fresh wedge of pineapple & cherry tomatoes	
TUNA LOIN STEAK (GF) 18 Confit cherry tomatoes, chimichurri & lemon wedge	



SIDES

3⁵⁰ ea.

BABY POTATOES WITH PARSLEY PESTO (V, GF)
SWEET POTATO FRIES (VE, GF)
MIXED GARDEN VEGETABLES (V, GF)
GARLIC BREAD (V)
CHEF'S SALAD (VE)
THICK CUT CHIPS WITH MALDON SEA SALT (VE, GF)
BATTERED ONION RINGS (VE)

SAUCES

2⁵⁰ ea.

BLACK PEPPER SAUCE (GF)
BEARNAISE SAUCE (GF)
GARLIC SAUCE (GF)
BLUE CHEESE SAUCE (GF)

Please inform us of any allergies or dietary requirements before placing your order. V = vegetarian friendly although some cookery methods may affect this. VE = vegan friendly although some cookery methods may affect this. GF = gluten free although some cookery methods may affect this.
Allergen information: all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients



CWRT
BLEDDYN

- EVENING MENU -