

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	
ARDENNES PATE	7
Spiced apple chutney & petit pain	
GARLIC MUSHROOM PUFF PASTRY (VE)	7
Wild mushroom glaze & parsley pesto	
ZA'ATTAR HALLOUMI STICKS (V, GF)	6.5
Harissa yogurt, spring onion & chopped mint	
HERITAGE TOMATO, PESTO & GRILLED CAPSICUM BRUSCHETTA (V)	6.5
Balsamic glaze	
WELSH LAMB CAWL COBBLER	7
Slow cooked lamb neck, seasonal vegetable broth with a savoury buttermilk & Caerphilly scone	
FRESH FROM THE MARKET, FISHCAKE ON KIMCHI (GF)	7
Sesame coated patty, lemon mayo & a soy glaze	



BETWEEN BREAD

includes your choice of one side

PHILLY BEEF STYLE CIABATTA	8
Shredded steak, pulled beef, red onion jam, peppers & mature cheddar	
FALAFEL, GRILLED SWEETCORN & BLACK BEAN SALSA WRAP	8
Side of olive, sun blushed tomato, home pickled red onion & cucumber salad	
BELUGA LENTIL BURGER WITH FIELD MUSHROOM (VE)	13
Black lentil patty, grilled mushroom, burnt onion & peppers, beefsteak tomato, lettuce & egg free mustard, mayo, Tiger bun & side of kimchee	
BUTTERMILK CHICKEN STACK BURGER	14
Crispy coated marinated chicken breast, rosti potato, paprika butter mayo, chorizo crisps, beefsteak tomato, crisp lettuce, Tiger bun & pink slaw	
CWRT LOADED BEEF BURGER	15
Own recipe beet patty, pulled beef, candied bacon, rarebit butter mayo, shredded pickled red onion & gherkin, tiger bun & dunking gravy	

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	

CLASSICS

includes your choice of one side or sauce

CAESAR SALAD	9	ROAST RUMP OF WELSH LAMB (GF)	20
Romaine, croutons, parmesan shavings, white anchovies & that classic sauce. <i>Add chicken or salmon fillet + 6</i>		Dauphinoise potato, claret, diced tomato & sage jus	
BULGUR WHEAT & HALLOUMI SALAD (V)	9	BUTTERNUT SQUASH, ASPARAGUS AND WATER CRESS WELLINGTON (VE)	15
Marinated grilled seasonal vegetables, aromatic herbs & rocket. <i>Add chicken or salmon fillet + 6</i>		Savoury jus & cauliflower steak	
MARGHERITA STUFFED CHICKEN (GF)	18	SRI LANKAN CHICKEN & VEGETABLE CURRY	13
Wrapped in ham, filled with mozzarella, tomato & basil, served with potato rosti & tomato jus		Medium spied, toasted coconut & curry leaf flavors, Basmati rice & naan bread	
SPINACH & RICOTTA CANNELLONI (V)	13	BLACKENED PAPRIKA SALMON & FRESH MANGO SALSA (GF)	18
Smothered in tomato & bell pepper ragù topped with gratinated cheese sauce		On roasted vegetables	
TINY REBEL IPA BATTERED COD	14		
Macho peas, tartare sauce & lemon wedge			

From the char grill

includes your choice of one side or sauce

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	

SAUCES

BLACK PEPPER SAUCE (GF)	2.5
BEARNAISE SAUCE (GF)	2.5
GARLIC SAUCE (GF)	2.5
BLUE CHEESE SAUCE (GF)	2.5

SIDES

£3.5 each

BABY POTATOES (V, GF)	With parsley pesto
SWEET POTATO FRIES (VE, GF)	
MIXED GARDEN VEGETABLES (V, GF)	
GARLIC BREAD (V)	
CHEF'S SALAD (VE)	
THICK CUT CHIPS (VE, GF)	With Maldon sea salt
BATTERED ONION RINGS (VE)	
DIRTY FRIES (V)	Burnt onion & pepper, triple dipped chips, paprika butter mayo, mozzarella & spring onion + 1
DIRTY FRIES	Shattered candied bacon, triple dipped chips, paprika butter mayo, mozzarella & spring onion + 2

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 -

6:00 PM UNTIL 9:30 PM