



# 1891



BWYTY  
RESTAURANT

## SNACKS



- Garlic Flatbread 4.00
- Garlic & Cheese Flatbread 4.50
- Artisan Bread, Welsh Butter, Balsamic and Oil (v) 3.50
- Marinated Olives 3.00

## STARTERS



- Homemade Soup of the Day with Henllan Bread & Welsh Butter (v) 6.00
- Homemade Fishcake, Mussels, 'Beurre Blanc' 7.00
- Crab and Avocado Salad, Pickled Radish, Seaweed Mayonnaise 6.00
- 'Botanical Gardens' Wild Mushrooms, Herbs and Blooms on Truffle and Garlic Toast (v) 6.00
- Grilled Goats Cheese, Leaf salad, Candied Beetroot & Toasted Seeds (v) 6.00
- Chicken, Black Pudding and Potato Terrine, Piccalilli, Sourdough Toast 7.00

## MAIN COURSE



Roast Chicken Breast, Chorizo and Lentils, Saffron Potato Puree, Sherry and Tarragon Jus (GF) 14.50

Grilled Whole Plaice, Creamed Leeks and Mussels, Seaweed Butter Gnocchi 14.00

Sea Bream Fillet, Prawns, Sesame, Lemon Grass and Coconut, Deep fried crispy Rice Balls (GF) 17.00

Slow Cooked Lamb Shank, Baked Hispi Cabbage, White Beans, Pancetta and Onions 18.50

Broccoli, Asparagus and 'Perl Las' Blue Cheese Risotto, Pecan Nut Gremolata (V. GF) 13.00

'The Cut' Welsh Sirloin Steak, Homecut Chips, Grilled Mushroom, Confit Tomato 23.00

'Beachside Barbeque'- BBQ rubbed Pork Loin Steak, Honey + Mustard Glazed Cumberland Sausage, Herb Butter Corn Cob, Smoked Garlic Potato Salad 14.50

Baked Truffle Oil Polenta, Wild Mushrooms, Edemame Beans and Peas, Pickled Shallot and Herb Dressing (v) 13.50

'Beach Burger' Welsh Beefburger, Garlic Grilled Prawns & Chorizo, Brioche Bun, Hand Cut Chips, Vegetable Slaw 14.00 add Cheese 0.50

All main meals are served with Fresh Vegetables

## SIDE DISHES

- Skinny Fries 3.00
- Buttered New Potatoes 3.00
- House Salad 2.75
- Blue Cheese Sauce 3.50
- Black Pepper and Brandy Sauce 3.50

Should you have any other dietary requirements, please tell your server and we will be happy to try and accommodate your request

(v) vegetarian  
(gf) gluten free

