

# Cwtch\* Autumn Menu

## To Start

Cream of Cauliflower Soup with Toasted Pumpkin Seeds (v)  
Hillside Smoked Salmon with Marinated Cucumbers and Potato Salad  
Gower Mussels with Pen Lon Twin Ram Ale and Leek Cream  
Ham Hock Terrine with Plum Chutney and Toasted Ciabatta  
Cold Roast Welsh Black Beef with Beetroot Puree and Horseradish  
Cwtch\* Autumn Salad with Pear, Perl Las, Puy Lentils and Walnuts (v)

## Mains

8oz Welsh Black Fillet with Caramelised Onion and Red Wine Sauce + £5  
Slow Roasted Local Pork Belly with Cider and Apple Sauce and Black Pudding  
Welsh Lamb Stew with Mustard and Leek Mash and Rosemary Dumplings  
Cwtch Fish Pie (with Salmon, Smoked Haddock and Prawns)  
Locally Caught Brill with Lemon and Dill Butter + £2  
Leek and Wild Mushroom Tart with Hollandaise (v)  
Roasted Red Pepper Stuffed with Pine Nuts, Fig, Couscous and Melted Cenarth Brie (v)

## *all served with*

Roasted Carrots, Turnips and Parsnips with Honey and Coriander  
Curly Kale and Broccoli with Toasted Almonds  
Dauphinoise Potatoes

## Puddings

Chocolate and Merlyn Liqueur Cheesecake with Boozy Berries  
Bara Brith Bread and Butter Pudding with Pembrokeshire Cream  
Cwtch\* Crème Brule  
Local Vanilla Ice Cream with Yummy Spanish Dessert Sherry  
Lemon Posset with Homemade Shortbread  
Welsh Cheese Plate with Onion Marmalade and Crackers

1 course £16  
2 courses £22  
3 courses £27

Head Chef – Matt Cox

At Cwtch\* we endeavour to use the best ingredients sourced locally from the finest organic suppliers.  
The emphasis is on using local produce from sustainable sources so that everyone  
can enjoy good food. Please let us know if you have any allergies.

**The above dishes are prepared and cooked to order- your patience is much appreciated!**