

# Cwtch\* Sample Menu

*(Please note our menu changes on a weekly basis, for the current menu please call the restaurant)*

2 courses £24

3 courses £29

## To Start

Creamed Cauliflower Soup, White Truffle Oil, Welsh Rarebit (v)  
Smoked Haddock Fishcakes, Tartare Sauce  
Oak Roasted Smoked Salmon, Horseradish Potatoes, Granary Toast  
Chicken Liver and Pork Pate, Walnut Chutney, Granary Toast  
Spiced Pumpkin Fritters, Tzatsiki (v)

## Mains

Yerbeston Farm 8oz Welsh Black Rib Eye, Garlic and Chive Butter, Beef Dripping Chips + £4  
Pan Fried Hake Fillet, Cockles and Caper Butter  
Pan Roasted Monkfish, Provencal Stew, Aioli  
Braised Pembrokeshire Lamb Shoulder, Colcannon Mash, Red Wine Sauce  
Slow Roast Pork Belly, Black Pudding, Apple Sauce, Onion Gravy  
Stuffed Portobello Mushroom, Pantysgawn Goats Cheese, Spiced Aubergine Puy Lentils (v)

## Desserts

Dark Chocolate Pot, Merlyn Liqueur Cream Shot, Flapjack  
Drim Farm Clotted Cream Rice Pudding, Marsala Soaked Plums  
Cwtch Crème Brulee, Vanilla Ice Cream, Homemade Shortbread  
Bara Brith and Butter Pudding, Rum and Raisin Ice Cream  
Welsh Cheese Plate, Crackers, Onion Marmalade

Head Chef – Matt Cox

### Opening Hours

Wednesday to Saturday  
Evening Meals from 6pm

### To make a reservation please

call us on 01437 720491

or email [info@cwtchrestaurant.co.uk](mailto:info@cwtchrestaurant.co.uk)

[www.cwtchrestaurant.co.uk](http://www.cwtchrestaurant.co.uk)

## Bookings Advised

Cwtch, 22 High St, St.Davids, SA626SD

*If you have any allergies, please let a member of our team know so we can advise you on your choices.*