

Cwtch* Spring Menu

To Start

Pembrokeshire New Potato and Leek Soup with Welsh Rarebit (v)
Ham Hock Terrine with Piccalilli and Toast
Rhydlewis Smoked Salmon with Beetroot Relish and Bilinis
St.Brides Bay Potted Crab with Toast and Cwtch Tartare Sauce
Cwtch Spring Salad with Pantysgwaun Goats Cheese, Watercress and Pine Nuts (v)
Springfield Farm Asparagus with Pea Fritters and Lemon Crème Fraiche (v)
Rare Roast Welsh Black Beef with Celeriac and Horseradish Remoulade

Mains

8oz Welsh Black Rib Eye with Salsa Verde butter
Slow Roasted Pork Belly with Black Pudding and Celeriac and Apple Mash
Shoulder of New Season Welsh Lamb with Port and Rosemary Sauce
Pan Fried Filet of Hake with Puy Lentils and Sauce Gribiche
Local Sea Trout with PenClawd Cockles, Marinated Cucumber and Sauce Vierge
Leek and Mushroom Pudding with Pantysgwan Goats Cheese and Beetroot Relish (v)
Spinach and Oak Smoked Caws Cerwyn Tart with Romesco Sauce (v)

Puddings

White Chocolate Mousse Pots
Crème Brulee with Cwtch Shortbread
Bara Brith and Butter Pudding with Pembrokeshire Cream
Sunken Chocolate and Merlyn Liqueur Cake with Drim Farm Clotted Cream
Rhubarb Pavolova with Welsh Mountain Cherry Liqueur
Caws Cenarth Cheeseboard with Oatcakes and Cwtch Onion Marmalade
(Per Las, Cenarth Brie and Garlic and Herb Caerphilly)

2 courses £22 per person

3 courses £26 per person

Head Chef – Matt Cox

To make a booking please call us on 01437 720491
or email info@cwtchrestaurant.co.uk