

Introduction

Llanerch Vineyard is a private, family owned business run by the Davies family.

The Llanerch Vineyard's estate wine is 'Cariad Wine'. We have excellent examples of sparkling and still, white and rosé wines.

All our estate wines are available by the glass or bottle as well as take away. You can sample them all with our "Taste of Cariad".

We endeavour to source all our produce as locally, seasonably, sustainably and ethically as possible to reduce food miles.

We also ensure we always choose free range, outdoor bred animals.

All of our food is cooked fresh to order, so please be patient, as there may be delays at busy times.

Nibbles

Jerusalem artichokes, pecorino* (V)
3

Cockle popcorn, laverbread mayo*
3

Marinated Gordal olives* (V)
3

Padron peppers & chive crème fraiche* (V)
3

Black pudding bon bons, truffle mayo
3

Warm sea salt and rosemary focaccia,
toasted seeds, olive oil (V)
3

Eynon's of St Clears Steaks

The beef is salt dried and has a 40-day aging process to create tenderness and delicious nutty flavours. Accompanied with mushroom ketchup, confit shallot, hand cut chips and crispy caperberries

Sirloin steak 8oz*
24

Fillet steak 8oz*
28

Add a sauce - 2.5
Peppercorn sauce*
Perl Las sauce*

Sides

£3 Each

Polenta chips, rosemary sea salt* (V)
Tenderstem broccoli, apple, walnut* (V)
Tomato garlic bread (V)
Triple cooked chips, black truffle salt* (V)
Honey glazed parsnips* (V)
Buttered greens, bacon, baby onions*

Allergens

Your dining experience is very important to us. We will try our best to accommodate all your dietary needs. Please ask your server to see our dedicated allergens menu.

* Dishes are able to be modified to suit a gluten free diet on request.

(V) Vegetarian – may also be able to be modified to suit a vegan diet on request.

Please note: Although some dishes may not contain certain allergens, food containing allergens are prepared in our kitchen, so traces may be present in all dishes.

Starters

Seasonal soup of the day* (V)

7

Braised pig cheek, apple and parsnip purée, cider gel, pig quaver, pickled granny smith

8

Chicken liver parfait, clementine curd, sous vide apricot, hazelnut and toasted brioche crumble, charred orange, red vein sorrel

7.5

Scallops, butternut jam, old bay seasoned butternut, maple glazed ham crisp, spiced seeds*

10

Home cured Welsh beef bresaola, charred Welsh rarebit, grilled focaccia, burnt onion, pickled girolles, broccoli & candied hazelnuts

8

Charcoal and pink peppercorn crusted Pantysgawn goat's cheese, caramelised figs, fig jam, PX sherry, toasted pine nuts, pickled red onions, frisée and sorrel* (V)

7

Purple potato gnocchi, baby broccoli, salted Marcona almonds, beetroot textures, olive oil (V)

8

Mains

Sloe gin battered catch of the day, triple cooked chips, minted pea purée, charred lemon, tartar*

14

Buttermilk fried chicken, charred sweetcorn salsa, smoked crème fraîche, polenta chips*

14

Himalayan salt aged Welsh beef steak burger, brioche, pickles, relish and triple cooked chips

15

(Add bacon £1, Add cheese £1)

Halibut, Welsh ox cheek croquette, onion soubise, samphire, crispy kale, cockle jus

18

Shoulder of mutton 'shepherd's pie', root vegetables, roasted lamb noisette, tenderstem, lamb fat potatoes, rosemary oil*

22

Parsnip, pearl barley and sage risotto, parsnip crisps, Perl Las, grilled baby leek, walnut granola (V)

14

Seared breast of goose, red cabbage purée, goose leg sausage roll, aromatic stewed dates, Doreen black pudding

23

Roasted cod, café de Paris hollandaise, polenta chips, braised lettuce heart, black garlic crumble*

17

Pressed belly of orchard reared pork, mushroom purée, baby onions, puy lentils, pancetta, watercress and smoked potato*

17

Hay smoked venison, pickled blackberries, haggis and skirlie bon bon, swede purée

23

Wild mushroom strudel, potato foam, smoked cheddar tuile, kale (V)

16

