

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

Nibbles

£4 Each

Warm sea salt & rosemary focaccia, toasted seeds, olive oil, homemade butter (v)

Broad bean hummus, confit garlic aioli, tapenade, homemade tortilla chips (v)

Marinated Gordal olives* (v)

Fish fingers & tartare

Black pudding bon bons, truffle mayonnaise

Duck ham, onion powder*

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 8oz*

25

Fillet steak 8oz*

29

Add a sauce - 2.50

Peppercorn sauce*

Perl Las sauce*

Vineyard Favourites

Lemonade battered catch of the day, triple cooked chips, minted pea purée, charred lemon, tartare*

15

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

14

Welsh beef & herb burger, burger sauce, triple cooked chips

15

Welsh mussels, cider & leek cream, warm focaccia

14

Sides

£3.50 Each

Wilted leaves, pig skin & yoghurt*

Tenderstem broccoli, apple, walnut* (v)

Tomato garlic bread (v)

Triple cooked chips, confit garlic aioli* (v)

Baby gem, anchovies & salad cream*

Creamy potato & Cheddar gratin* (v)

Leaf salad, olives, pickled shallots* (v)

Starters

- Seasonal soup of the day, rosemary & sea salt focaccia* (v)
7
- Pink gin salmon sashimi, textures of peach, elderflower jam, toasted pecans & spinach*
8.50
- Duck ham, Wye Valley asparagus, duck egg, wild garlic pesto & black olive*
9
- Scallops, peas & baby onions, Doreen's black pudding, pig skin crumb, cured ham crisp
10
- Marinated heirloom tomatoes, compressed cucumber, balsamic foam, Bloody Mary sorbet, celery* (v)
7.50
- Beetroot crusted Welsh goats' cheese, beetroot chalk, candied walnuts* (v)
7
- Rare yellow fin tuna, pickled rhubarb, avocado mousse, kimchi*
9
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Salads

- Heritage beetroot & smoked burrata salad, candied walnuts, lamb's leaf, wild garlic & ancient grains (v)
14
- Olive oil confit tuna Niçoise, green bean chutney, egg, black olive, tomato & cucumber essence, red onion petals (Served with buttered Jersey Royals)
17
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Mains

- Orchard reared belly pork in Chinese masterstock, anise carrot, tempura cauliflower, pickled kohlrabi, pak choi*
17
- Cannon of Welsh lamb, spiced lamb breast, pomegranate, goat's curd, burnt aubergine, glazed roscoff onion, baby fennel & wild garlic oil
22
- Lyonnais onions, wild mushrooms & mature Cheddar rarebit on char-grilled focaccia, baby leeks, candied hazelnuts, onion Soubise (v)
16
- Hay smoked Brecon venison, heritage beetroot, pickled blackberries, Doreen's black pudding, venison jam, potato fondant*
23
- Lightly smoked haddock, grilled leek, crushed jersey royals, poached egg, leek & potato foam, wilted seasonal leaves*
18
- Purple potato gnocchi, tenderstem, summer peas & beans, spinach, wild garlic, pine nuts & garlic oil (v)
16

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. 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

* 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.