Cilwen Country House

£25.00/head 3 courses

£20.00/head 2 courses

Our meat is locally sourced from Rhosyn farm, Carmarthenshire, matured on-the-bone, and dry-aged for maximum flavour

**Starters**

Leek & potato soup, home baked bread

Smoked Mackerel Pate, pickled cucumber, home baked Soda bread

Glamorgan sausages – (leek and Teifi valley award winning cheese), onion marmalade

Pan fried Pancetta, poached bantam egg, black pudding, garden greens & hollandaise sauce

**Main Course**

Slow cooked Herdwick Hogget (Lamb) in Red Wine, onion, garlic & thyme puree, glazed carrots. Yorkshire pudding

Welsh beef cooked in Felinfoel ale, Parsnip puree, Yorkshire pudding

Chicken Supreme, wrapped in Parma ham, sage & onion stuffing, lemon & herb puy lentils

Fish pie, Cod, smoked Haddock & Salmon in parsley sauce, creamed mash

**All served with Pembrokeshire potatoes and seasonal home grown (when available) vegetables**

**Dessert**

Raspberry Pavlova, raspberry sauce Blackberry, apple & elderflower Oat Crumble, cream   
Pear tarte tartin , crème fraiche   
Sticky toffee pudding, crème fraiche

Pot of filter coffee or tea £2.50

Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask Jeff the chef who will advise of all ingredients used.