

Evening Menu @ Crug Glas

Nibbles

Locally Baked Bread for Two with mushroom butter	£6
Olives and Sundried Tomatoes GF/VG	£6
Grazing Plate for Two cured meats, Welsh cheese, olives, and bread GFO	£15

Starters

Soup of the Day with warm bread GFO/VG	£8
Creamy Mushrooms garlic toast GFO/VGO	£10
Smoked Salmon and Prawn Cocktail served on a light salad GF	£12
Salt and Pepper Squid lemon mayonnaise	£11
Beetroot and Halloumi Salad sweet chilli sauce and candied walnuts GF/V	£9

Mains

Welsh Sirloin Steak with mushrooms, tomato, homemade triple cooked chips, and peppercorn sauce GF	£35
Duck Breast plum and port sauce GF	£32
Cod Loin on roasted tomatoes, peppers, and pesto GF	£27
Spiced Vegetable En Croute v	£23

Mains served with seasonal vegetables and potatoes
unless otherwise stated

Sides

Creamy Garlic Potatoes GF	£5
Home-made Chips GF/VG	£5
House Salad & homemade dressing GF/VG	£5
Savoy Cabbage & caraway seeds GF/VG	£4
Garlic Bread	£4

Desserts

Sticky Toffee Pudding, vanilla ice cream GF	£9
Mango and Coconut Eton Mess GF	£10
Apple and Raspberry Crumble Tart	£9
Affogato homemade chocolates GF	£9
Welsh Cheeses crackers and chutney GFO	£12
Ice Creams and Sorbets GF	£7

Digestifs and Treats

Liqueur Coffee	£12
Espresso Martini	£12
Cafetiere of Coffee	£4
Pot of Tea	£3

All our meals are homemade and cooked to order. If you have any **allergens** or would like any **advice** on the food we serve, please ask. We are happy to provide any information needed.

VG – Vegan // GF – Gluten Free // V – Vegetarian // O – Option

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Tonight's Specials

Mains

Luxury Fish Pie ^{GF}

£30

Beef Lasagne

with salad and garlic bread

£20

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