

**“A Taste of the Ceiriog Valley”
“Blas o Ddyffryn Ceiriog”**



KICK OFF WITH.....I DDECHRAU...

Himalayan Salt Baked Summer Vegetables, Black Bomber Fondue and Sour Dough Croutons (V)	£7.50
Red Onion, Spinach and Goats' Cheese Tart with Micro Herb Salad	£8.00
“Ceiriog Valley Surf and Turf” Hot Smoked Local Eel, Ceiriog Pancetta, Dave Keagan's Black Pudding, Crisp Apple and Ginger Dressing	£8.00
Home Cured Local Ceiriog Trout rolled in Nori with Charred Compressed Cucumber Toasted Sesame Seed and Miso Gel	£8.00

THE MAIN EVENT.....Y PRIF GWRS...

“Organic Reared Berwyn Mountain Lamb” BBQ Lamb Cutlet, Baby Summer Vegetables, Slow Cooked Prest Shoulder, Heritage Tomato Salsa and Mint Crumb	£20.00
Catch of The Day With Shellfish Butter Sauce, Rosti Potatoes, Menai Strait Mussels and Sauté Sea Vegetables	£20.00
Roasted Tri Colour Baby Carrots, Cashew Nuts, Peanuts and Basil, Pad Thai Noodles(V)	£17.00
Balantine of Cornfed Chicken and Scallop Coral, Local Pancetta Cream Sauce with Wilted Greens and Saffron New Potatoes	£18.00

DESSERT....

A menu with a selection of Chef's desserts and Welsh cheese will be presented to you after your main course.

Apéritifs...

Gin And Tonic

Choose a gin from our Gin Bar
And pair it with a Fentimans
Tonic

Champagne

Glass of Tanners Brut Reserve

Whisky

As well as an extensive selection
of Gin, we have some very
special Whisky to choose from

**ALE OF THE MONTH...
CWRW'R MIS**

We have 4 cask ales on draft
Please ask one of our team
for more details.

Digestifs...

Can we tempt you with
our selection of
ports,
brandies and
liqueurs

For full allergen information on our dishes, please ask a member of the team.

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