



Carrieg Las



Apéritifs

Kir Royale - Champagne With a Small Dash of Crème de Cassis	Medium	£8.85
	Large	£12.95
Champagne - Served Simply Chilled by the Glass	Medium	£8.85
	Large	£12.95
Bombay Sapphire & Tonic - Delicately Vapour Infused Gin with Aromatic Flavours		£5.10
Cinzano Bianco - An Extremely Versatile Sweet Vermouth.		£3.50
Tio Pepe - A Spanish Dry Sherry, Served Chilled.		£3.35

Please find your wine list at the back of the menu

Nibbles

Curried Mixed Nuts

Sweet Potato Crisps, Rosemary Sea Salt

£2

Pesto Stuffed Olives

£3.50



Carrieg Las



Freshly Baked Bread & Homemade Butter

To Start

Quail Consommé, Smoked Breast, Wild Mushroom, Autumn Truffle

Beech Smoked Pembrokeshire Bass, Shaved Kohlrabi, Anchovy & Lemon Emulsion

Pantysgawn Goats Cheese & Olive Terrine, Pickled Beetroot, Spiced Plum, Roast Pecan

Pan Fried Scallops, Carmarthen Ham, Hazelnut Burnt Butter, Squash Puree, Autumn Leaves
(£3 Supplement)

Chicken Liver Parfait, Truffle Butter, Roast Fig, Crispy Pancetta, Toasted Brioche, Port Reduction



Carreg Las



To Follow

Roast Loin & Slow Cooked Cheek of Brecon Pork, Spiced Carrot Puree, Fondant Potato, Sweet & Sour Jus

Sirloin of Celtic Pride Beef, Oxtail & Wild Mushroom Kromeski, Braised Kale & Celery, Parsnip Mash,
Oxtail & Port Reduction

Loin of Atlantic Halibut, Pumpkin & Mineola Puree, Crab & Ginger, Pecorino Gnocchi, Cardamom & Carrot
Syrup

Three Rivers Farm Duck, Three Ways:
Confit Leg, Smoked Breast & Poached Foie Gras, Ratte Potato Blini, Sweet Red Cabbage, Liquorice Jus
(£3 Supplement)

Pan Fried Parmesan & Chive Gnocchi, Roast Celeriac, Baby Vegetables À La Grecque, Semi Dried Cherry
Tomatoes, Sauce Vierge

Fish of the Day
(Please ask your waiter)

Sides

Savoy Cabbage & Bacon
French Beans in a Tomato & Olive Fondue
Broccoli Gratin
£3.50

2 Courses £35

3 Courses £40



To Finish

Selection of British Artisan Cheeses, Fig Jam & Oat Biscuits

As a Dessert Option with a £3 Supplement or as an Additional Course for £8

Ports

- Krohn Ruby Port – A fruity port with a nice red colour that should be consumed quite young in order to preserve its freshness £4
- Taylor's Late Bottled Vintage Port – A rich, robust and fruity port, aged five to six years in wood prior to bottling. £6
- Warres Vintage Port 1977 - This delightful port has a fragrant tea – like bouquet and rich & spicy flavours £9

Penderyn Whisky Mousse, Semi Dried Blackberries, Rolled Oats & Pistachio

White Chocolate & Vanilla Cheesecake, Blueberry Sorbet

Ginger & Lemongrass Panna Cotta, Spiced Baked Apple, Salted Caramel

Valrhona Chocolate Torte, Malted Milk Ice Cream, Honeycomb Shards

Children's Menu

Children Are Encouraged to Eat From Our Main Menu At a Reduced Price, And Our Chef's Are Happy to Adapt The Dishes to Suit You Best. However, We Also Have a Small Selection of Alternative Homemade Child Favourites.

Pan Fried Fish, Chips & Peas £5.95

Penne Pasta, Tomato & Basil £4.95

Penne Pasta, Smoked Bacon & Cream Sauce £5.95

Pembrokeshire Sausages with Crushed Potatoes & Gravy £5.95

Minute Steak with Chips & Vegetables £7.95



Digestifs

- Grand Marnier** – A Liqueur Made From a Blend of True Cognacs and Distilled Essence of Bitter Orange
- Disaronno** – Italian Liqueur Flavoured With Herbs and Fruits Soaked in Apricot Kernel Oil
- Glavya** – An Exotic Fusion of the Finest Scotch Malt Whiskies, a Carefully Selected Range of Spices, Mediterranean Tangerines, Cinnamon Almonds & Honey
- Hennessey Paradis** – A Cognac of Extraordinary Purity & Finesse, With Exceptional Depth and Elegance.
A Delightfully Smooth & Sophisticated Digestif
- Tia Maria** – A Rich & Dark Liqueur with the Distinctive Aroma of Freshly Roasted Coffee and Delicate Hints of Chocolate & Vanilla
- Drambuie** – Honey & Herb Flavoured Golden Liqueur made from Aged Malt Whiskey, Heather Honey and a Secret Blend of Herbs and Spices
- Cointreau** – A Perfect Marriage Between Sweet & Bitter Orange Peels Resulting in a Crystal Clear Spirit
- Janneau** – An Elegant Armagnac with Subtle Aromas of Plums and Strong Notes of Vanilla
- Glenmorangie** – A Single Highland Malt Whiskey
- Penderyn** – A Welsh Single Malt Whiskey with Light Golden Tones
- Langavulin** – An Intense, Smoky & Rich Single Malt Whiskey
- Courvoisier** – A Fresh & Oaky Young Cognac. The Finish is Short but Very Intense and as Powerful as the Aroma

Coffees

- Americano** – A Single Shot of Espresso Combined with Hot Water
- Espresso** – Brewed by Forcing Hot Water Under Pressure Through Finely Ground Coffee Served in a Short Single Shot
- Double Espresso** – Like an Espresso, But Twice the Size
- Latte** – Simply a Shot of Espresso and Steamed Milk
- Cappuccino** – Espresso, Topped with Steamed Milk and Finished with Milk Foam and Chocolate Sprinkles

From £2.10

Floater Coffees

Made by Combining a Single Shot of Your Chosen Liqueur withAmericano Coffee and Finished With Double Cream Balanced Gently on the Top

Irish – Jamesons Irish Whiskey

Calypso – Tia Maria

French – Grand Marnier

Italian – Disaronno Amaretto

Parisienne – Courvoisier

Sultan Special – Bailey's Irish Cream (Served as a Cappuccino)

£4.75