

At Carreg Las, we believe in using only the finest locally sourced ingredients in order to guarantee freshness and flavour in all our dishes.

Starters

Soup of the day

Fresh daily made soup - please ask server for details £3.95

Sole goujons

Mushy peas, chunky tartar sauce, lemon wedge £4.25

Pork & date terrine

Apple chutney served with freshly made bread £4.95

Apple & celery salad

Served with blue cheese mayonnaise £3.50

Glazed goats cheese

Accompanied with courgettes, green olives & red pepper mayonnaise £3.95

Charcuterie board – To share**

Selection of cured meats, soft cheese, olives, gherkins, fresh bread & chutney £10.95

Something a little lighter

Green olives - £2.00 Pita bread & hummus - £2.50

Aperitifs

Kir Royale - £7.50 Sloe Blush - £8.25 Champagne - £6.95 Di Maria Prosecco - £5.95 Tio Pepe - £3.35

Mains

Butter roasted hake

With olive oil mash & braised puy lentils £12.95

Coq au vin

Classic French dish served with glazed shallots & olive oil mash

£11.50

Welsh rack of lamb

Served with dauphinoise potatoes & salsa verde £12.50

Seafood linguine

Mussels, cockles, clams & prawns accompanied with Parmesan & chorizo oil

£11.95

Roasted garlic & cherry tomato linguine

Served with parmesan & green salad £11.95

Roasted lemon & fennel risotto

Marinated with tarragon vinaigrette & a vegetable tempura skewer

£11.50

Aged sirloin steak 10°z**

Served with mushrooms & cherry tomatoes £16.95

8°z fillet steak**

Served with mushrooms & cherry tomatoes £18.95

21° Rib-eye steak on the bone - To share**

Served with sautéed potatoes & green salads £35.00

Green peppercorn sauce - £2.50 Béarnaise sauce - £2.50

Sides

Hand cut chips - £3.00 Green salad - £3.00 Mash potato - £3.00 Cabbage & chorizo - £3.00 Seasonal vegetables - £3.00