



STARTERS

Home-made Tomato & Basil Soup served with a Ciabatta Roll	£6.00
Creamy Garlic Mushrooms served with Toasted Ciabatta Slices (V) (GFO/VGO)	£6.00
Traditional Prawn Cocktail with Home-made Marie Rose Sauce and Wholemeal Bread (GFO)	£7.00
Crispy Chicken Strips in BBQ, Peri Peri or Sweet Chilli Sauce served with Salad Garnish	£7.00

CLASSICS

Home-made Steak and Ale Pie served with Garden Peas (<i>add Gravy for £1</i>)	£15.00
Home-made Creamy Leek & Button Mushroom Pie served with Garden Peas (V) (GFO/VGO)	£14.00
Traditional Welsh Faggots served with Mash Potato, Garden Peas & Onion Gravy (GF)	£15.00
Home-made Beef Goulash served with Mash Potato	£15.00
Chicken and Smoked Bacon Carbonara served with Tagliatelle Pasta and a Garlic Ciabatta	£15.00
Home-made Chicken Tikka (<i>medium</i>) served with Rice or Chips or ½ & ½, Naan Bread, a Poppadom & Mango Chutney (GFO)	£15.00
Home-made Beef Madras (<i>hot</i>) served with Rice or Chips or ½ & ½, Naan Bread, a Poppadom & Mango Chutney (GFO)	£15.00
Home-made Red Thai Vegetable Curry (<i>mild</i>) served with Rice or Chips or ½ & ½, & Prawn Crackers (VG/GF)	£14.00
Home-made Beef Lasagne served with Salad Garnish & Garlic Ciabatta	£15.00
Home-made Vegetable Lasagne with Salad Garnish & Garlic Ciabatta (V)	£15.00
Home-made Beef Chilli Con Carne (<i>hot</i>) served with Rice or Chips or ½ & ½, and Nachos (GF)	£15.00
Three Bean Smokey Chilli served with Rice or Chips or ½ & ½, and Nachos (VG)	£14.00

BURGERS

Llanina Burger – Home-made 6oz Welsh Beef Burger with Home-made Burger Sauce, Welsh Cheddar Cheese & Bacon, served with Home-made Coleslaw (GFO)	£16.00
Southern Fried Chicken Burger – Breaded Chicken Breast with Home-made Garlic Mayonnaise and Bacon, served with Home-made Coleslaw	£15.00
Beetroot & Sweet Potato Falafel Burger – served with a Home-made Tomato Salsa (VGO/GFO)	£15.00

All served with Lettuce, Tomato & Red Onion in a Sourdough Bun with Home-made Onion Rings



FISH

Cod Fillet in Home-made Beer Batter **£16.00**

Breaded Wholetail Scampi **£15.00**

Served with Home-made Tartare Sauce & a choice of Mushy Peas or Garden Peas

Pan Fried Salmon Fillet served on Buttered Spinach with a Creamy White Wine & Laverbread Sauce and Green Beans (GF) **£17.00**

FROM THE GRILL

8oz Welsh Sirloin Steak served with Baked Field Mushroom, Home-made Onion Rings, Cherry Vine Tomatoes, Salad Garnish & Garden Peas (GFO) **£21.00**

Add Home-made Peppercorn Sauce or Garlic Mushroom Sauce for £3.00

12oz Gammon Steak served with Fried Egg, Pineapple Ring, Home-made Onion Rings, Salad Garnish & Garden Peas (GFO) **£16.00**

BBQ Smothered Welsh Chicken Breast with Welsh Cheddar Cheese and Bacon, Corn on the Cob, Salad Garnish & Home-made Coleslaw (GF) **£16.00**

All main meals are served with a choice of Home-made Chips, New Potatoes, Mash Potato or Sweet Potato Fries

SIDES

Breaded Wholetail Scampi **£3.00**

Home-made Onion Rings **£3.50**

Breaded Mozzarella Sticks **£3.00**

Portion of Mixed Vegetables **£2.50**

Jug of Gravy **£1.00**

Fried Egg **£1.00**

Garlic Ciabatta (GFO) **£2.50**

Cheesy Garlic Ciabatta (GFO) **£3.00**

Home-made Coleslaw **£2.00**

(V) = Vegetarian

(VG) = Vegan

(GF) = Gluten-Free

(VGO) = Vegan Option Available

(GFO) = Gluten-Free Option Available

Llanina Arms makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Because of the number of different meals served throughout each week and month, as well as the number of ingredients used each day, we cannot guarantee cross contamination will not occur. Please ask for information on ingredients used that may cause allergies or intolerances, or about the environment in which the food is prepared. Some of our food may be cooked in oil that is produced from genetically modified soya.