

STARTERS

Breaded Brie Wedges with a Cranberry Dip (V)	£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 (add Gravy for £1)	£15.00				
Home-made Creamy Leek & Wild Mushroom Pie served with Garden Peas (V) (GFO/VGO)	£14.00				
Chicken and Smoked Bacon Carbonara served with Tagliatelle Pasta and a Garlic Ciabatta	£15.00				
Farmers Chicken stuffed with Cream Cheese & Spinach served with a Cheesy Sauce (GF)	£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 (mild) 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 (hot) 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				
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 & Garlic Sauce and Green Beans (GF)

£17.00



BURGERS

Llanina Burger – Home-made 6oz Welsh Beef Burger with a Tomato Relish, Welsh	
Cheddar Cheese & Bacon, served with Home-made Coleslaw (GFO)	£16.00
Minted Lamb Burger – 6oz Lamb Burger with a Mint Mayo, served with Home-made	
Coleslaw	£16.00
Southern Fried Chicken Burger – Breaded Chicken Breast topped with a Garlic	
Mayonnaise, served with Home-made Coleslaw	£15.00
Beetroot & Sweet Potato Falafel Burger – served with a Tomato Relish (VGO/GFO)	£15.00
All served with Lettuce, Tomato & Red Onion in a Sourdough Bun with Home-mad	le

FROM THE GRILL

Onion Rings

8oz Welsh Sirloin Steak served with Flat Mushroom, Cherry Vine Tomatoes, Homemade Onion Rings, 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)

£1

£16.00

Add a Flat Mushroom for 50p

BBQ Smothered Welsh Chicken Breast with Welsh Cheddar Cheese and Bacon, Garden
Peas, 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	Jug of Gravy	£1.00
Home-made Onion Rings	£3.50	Fried Egg	£1.00
Breaded Mozzarella Sticks	£3.00	Garlic Ciabatta (GFO)	£2.50
Home-made Coleslaw	£2.00	Cheesy Garlic Ciabatta (GFO)	£3.00

(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.