

CULLEY'S

KITCHEN & BAR

DINNER MENU

- APPETIZERS -

WARM BREAD & BUTTER £3, KALAMATA & GREEN OLIVES £3,
BREAD & OLIVES £5, CHAR SUI PORK BELLY BITES £5,
FLAT BREAD & HUMMUS £3
CURED MEAT BOARD, SELECTION OF ACCOMPANIMENTS £6/£10
TOMATO & MOZZARELLA ARANCINI, SIRACHA CHILLI DIP £6
TEMPURA PRAWNS, SWEET CHILLI SAUCE £8

- STARTERS -

CHICKEN, MISO, LEMONGRASS BROTH	£6
GRILLED MACKEREL, BEETROOT, CELERIAC & HORSERDISH REMOULADE	£8
CHILLI & LIME CALAMARI, GARLIC AIOLI	£7
CHICHEN LIVER PATE, ONION CHUTNEY, BRIOCHE	£7.5
HEIRLOOM TOMATOES, BOCCONCINI, PESTO, ROCKET	£7

A discretionary 12% service charge is applied to your bill
Our kitchen handles many ingredients. Each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes or ingredients we use please ask your server.

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- MAINS -

WELSH LAMB RUMP PAN-FRIED GNOCCHI, SUMMER VEGETABLES, GREMOLATA	£22
SEARED SALMON, SAMPHIRE, TOMATO, BEETROOT, ASPARAGUS	£17
WELSH 8OZ RIB-EYE STEAK FRIES, CONFIT MUSHROOM, PLUM TOMATO	£28
<i>ADD PINK PEPPERCORN SAUCE, BLUE CHEESE SAUCE, CONFIT GARLIC & TRUFFLE BUTTER</i>	£2
CURRIED CAULIFLOWER RISOTTO POMEGRANTE, TOASTED SEEDS	£15
WELSH 8 OZ BEEF BURGER STREAKY BACON, SMOKED CHEESE, FRIES, CULLEY'S SLAW	£15
TERIYAKI VEGAN BURGER SESAME SLAW, FRIES	£15
CWRW CYMRAEG BATTERED FISH & CHIPS PEAS, TARTAR SAUCE, LEMON	£15
CRAB LINGUINE CHILLI, CORRIANDER, MASCAPONE	£16
CULLEY'S CLUB SANDWICH CRISPY SPICED CHICKEN, BACON, SLAW, SIRACHA MAYO, FRIES	£13
CAESAR SALAD	£8/£10
<i>ADD CHICKEN/HALLOUMI/ SALMON/PRAWNS</i>	£5/£5/£6/£7

- SIDES -

FRIES	£2.5
PARMASAN TRUFFLE FRIES	£3.5
GARLIC & HERB POTATOES	£3.0
GREEN BEANS, LEMON, SHALLOT	£2.5
CHILLI SOY TENDERSTEM BROCCOLI	£3.0
CULLEY'S SLAW	£2.0
CAESAR SIDE SALAD	£2.5

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- DESSERTS -

CHOCOLATE BROWNIE £6
VANILLA ICE CREAM

RHUBARB & CUSTARD ETON MESS £6

VANILLA PANNA COTTA, £6
CHAMPAGNE STRAWBERRIES, GRANOLA

ICE CREAM & SORBET SELECTION £6

WELSH CHEESES, WATER BISCUITS, CHUTNEY, £8
CELEREY & GRAPES

- DESSERT WINE & AFTER DINNER DRINKS -

MUSCAT DE BEAUMES-DE-VENISE £6
SWEET WINE WITH THE AROMAS & FLAVOURS OF APRICOTS, PEACHES, HONEY & RAISENS

TANNER SAUTERNES £6
FULL, RICH & COMPLEX WITH HONEYED FLAVOURS & GOOD FRESHNESS

SAMOS GRAND CRU £6
COMPLEX, FRESH & LUSCIOUS, DELICIOUS CITRUS CHARACTER

TANNERS CRUSTED PORT, 2006

TANNERS MARISCAL MANZILLA SHERRY £5
FRESH, TANGY, FLORAL & SEA-SCENTED

TRIANA PEDRO XIMENEZ SHERRY £8
DENSE, TREACLY STUFF, AMAZING AROMAS & FLAVOURS OF CHRISTMAS

ESPRESSO MARTINI £8.5
KETEL ONE VODKA, KAHLUA, SUGAR, ESPRESSO

SHERRY NEGRONI £8
PEDRO XIMENEZ, GIN, CAMPARI

STRABERRIES & CREAM £8
BAILEYS, FRANGELICO, VANILLA VODKA, CREAM, STRAWBERRY

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