

# FOUR ALLS

## BWYDLEN MENU

### TAPAS/SMALL PLATES

#### **BUTTERMILK CHICKEN STRIPS 9.5**

In house selection of herbs and spices with mixed leaves, caramelised onion, garlic dip and crisp Parma ham sea salt.

#### **PORK BELLY BITES 12.5**

Locally sourced belly pork in a pomegranate, honey and cinnamon glaze served with a spiced apple slaw.

#### **CREVETTES 11.5**

Pan seared and dressed in a tarragon and pernod sauce, served with feta chilli and spring onions.

#### **ROASTED SQUASH 11**

Oven roasted seasonal squash with garlic wild mushrooms and shallots served with a black truffle and thyme dressing.

#### **SCALLOPS 14**

Pan seared in garlic butter with chorizo, charred fennel and a roast celeriac purée.

#### **CAULIFLOWER 10**

Beer battered cauliflower bites served with masala spiced yoghurt, fresh coriander and lime.

**ALLERGIES AND INTOLERANCES** - Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We do understand the dangers to those with severe allergies, so advise you to please speak to a member of the team who may be able to help you make an alternative choice when ordering food or drink. Our cooking oil contains genetically modified ingredients.

### PIZZAS

All served on our hand-rolled dough, with our signature spiced tomato and herb sauce.

#### **CLASSIC MARGHERITA 9.5**

Mozzarella, fresh basil leaves and tomato.

#### **GOATS CHEESE 11.5**

Served with sweet chilli jam and chorizo.

#### **FOUR ALLS MEAT FEAST 12.5**

Buttermilk chicken, pulled pork, parma ham and pepperoni.

#### **WELSH MINTED LAMB 13.5**

Welsh lamb with fresh mint, celeriac puree and rosemary.

#### **SEAFOOD 12.5**

A selection of the day's seafood with Welsh laverbread.

#### **GARLIC AND HERB 8**

Available as a flatbread or toasted focaccia.

Add mozzarella or caramelized onions for an extra £1.

### FLATBREADS

All served on our freshly baked dough with mixed leaves.

#### **BUTTERNUT SQUASH 10.95**

Oven roasted squash with caramelised onions homemade ricotta and honey.

#### **CARAMELISED PEAR 11.95**

Served with brie, crisp parma ham and rosemary.

#### **SPICED LAMB 11.95**

Locally sourced lamb with Moroccan spices and rose petals, fresh yogurt cumin and lime.

### SALADS

#### **SHRIMP AND CITRUS 12**

Served with orange, grapefruit, avocado and goats cheese

#### **BUTTERMILK CHICKEN & PANCETTA 13.5**

Avocado, croutons, parmesan, and homemade Caesar dressing.

#### **HONEYED SEASONAL VEGETABLES 11.5**

Served with sage croutons and a sweet mustard dressing.

### MUSSELS

All served with rustic toasted breads.

SMALL 10 LARGE 17.95

#### **GARLIC, SHALLOTS AND WHITE WINE WITH ASPARAGUS AND SHRIMP**

#### **CHILLI, CHORIZO AND PICCOLO TOMATO WITH PARSLEY AND BLACK PEPPER**

#### **OLIVE OIL, THYME, DRY WHITE WINE AND BLUE CHEESE**

#### **COCONUT, GINGER, AND CHILLI WITH MASALA SPICES**

### CHIPS & LOADED FRIES

#### **RUSTIC CHIPS WITH GARLIC DIP 5.95**

#### **SKINNY FRIES 4.95**

#### **CHINESE STYLE SALT AND PEPPER CHIPS 6.5**

#### **SAGE AND ONION COATED FRIES 5.5**

#### **RUSTIC CHIPS WITH MOZZARELLA AND PANCETTA 6.95**

### SIDES

#### **HALLOUMI FRIES WITH HONEY AND SESAME 6.95**

#### **BASIL, TOMATO AND MOZZARELLA WITH OLIVE OIL AND BALSAMIC 5.95**

#### **IN HOUSE MARINATED OLIVES WITH ORANGE ZEST AND THYME 5.5**

#### **SELECTION OF RUSTIC BREADS WITH FLAVORED OILS 6**