

A LA CARTE MENU

Seasonal soup with accompaniments (v)	5.75
Homemade chicken liver and orange pate with fig and honey chutney, toasted brioche	6.75
Smoked haddock and quail scotch egg, pea shoots and pea puree	7.50
Homemade black pudding, hash brown, poached egg, Dijon mustard sauce	6.95
Smashed avocado, beef tomato, griddled halloumi and aubergine bacon, served on sourdough with summer salad garnish (v) (vga)	6.25
Chilli popcorn and crispy queenie scallops, smoked pancetta and lime salsa	7.95
Surf and turf mac 'n' cheese, macaroni pasta bound in a Great Orme lobster bisque and Hafod cheese melt topped with a herb crumb and crispy beef	8.50

MAINS

Pan roast seabass, crab pilau rice, sesame seed tender stemmed broccoli, mild spice veloute	19.95
Treacle cured lamb rump, seasonal greens, pressed new potato, blackberry and port wine sauce	19.95
Supreme of chicken, confit chicken thigh and herb croquette, Dovecote Nurseries organic vegetables of the week, roast chicken jus	16.95
Perl Wen brie, vegetable and herb pancake, roast root vegetables, straw potatoes, nut brown butter sabayon (v)	16.95
Loin of cod, salt and pepper kale, brown shrimp pattie, shallot cream sauce	19.95
Dressed crab, summer salad, buttered Anglesey new potatoes	15.95
Garlic butter Edwards of Conwy bistro strip, featherblade and wild mushroom ballotine with hand cut chips and brandy cream sauce	24.95

DESSERTS

Raspberry and vanilla hobnob cheesecake, gin and elderflower sorbet	7.10
Sticky toffee pudding with ginger ice cream	7.10
Classic lemon tart, wild strawberry sherbert and flavours of strawberry	7.20
Hot chocolate fondant, solero ice cream, compote of summer fruits	7.20
A selection of our homemade ice creams garnished with meringue and crushed shortbread	6.50
A tasting of Welsh cheese with accompaniments (v)	9.50

DESSERT WINE

Montbazillac. Chateau Rousseau. France
50ml glass 5.00
Btl £25.00

PORT

House Port	50ml £5.00
10year Old Tawny Port	50ml £7.50
Coffee or tea with homemade fudge	2.50
Liqueur coffee	6.50

90% of the above is gluten free or can be adapted to gluten free - please speak to waitress.
The following items may be used in the above menu - Celery, gluten, Crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide if you have any queries about any allergies or dietary needs please ask a member of staff who will be happy to help.

