



## **hunger quenchers**

bowl of marinated olives, herbs and oil £4

local and house-made bread selection, whipped smoked butter, olive oil £4

## **Starters:**

Grilled Pigeon breast - smoked bacon bubble and squeak, blackberry and port £7

Terrine of award winning, Pen Llyn Pork - with chorizo and pistachio local Wild Horse Brewery porter bread, sweet pickled vegetables £7

(v) Lightly Curried Parsnip Soup with pear - baby bhajis and flatbread £5

Crispy crumbed Cod cheek - potato cake, tomato and red pepper puree, lemon gel £7

Classic Menai Strait Mussels 'Marinier' - garlic, white wine and cream. toasted Tan Lan Bakery Sourdough £8

(v) Sweet potato and spinach Falafel - cherry tomato and chilli jam, tzatziki dressing £6

Sharing Board (Min 2 pers.)

platter of panko king prawns, pepperoni, chilli and coriander flatbread, duck leg and hoi sin bonbons, hummus, olives, dipping sauces and a selection of breads £8 (per person)

## **Main Courses:**

Supreme of Chicken - white wine sauce, chicken crackling, potato terrine, carrot and baby leeks. £14

Slow cooked, pulled Ox Cheek Burger - wrapped in bacon with toasted ciabatta, Red Devil cheese, Grill room 'slaw', homemade ketchup, beer battered onion rings and skinny fries. £15

Award winning local 'Oinc Oink' Pork Belly - toffee apple tart, cider & sage sauce. £17

Local Ale Battered Fish of the Day - hand cut chunky chips, chargrilled lemon and mushy peas. £15 Rump of Beef - truffle mash, parsnip, jus. £19

Roast Rump of Mountain Lamb - field mushrooms, red cabbage, Parmentier potatoes, lamb jus. £19 Lightly Spiced Fillet of Hake - chana saag, Bombay potatoes, spinach. £16

(v) Thai style Vegetable risotto - tempura vegetables. £13

## **From the Josper Charcoal oven**

*The Josper is a real fire charcoal oven that adds a unique charcoal flavour and texture*

### **BBQ Butterfly Chicken Breast** £13

*onion rings, salad leaves, house slaw, skinny fries.*

**10oz Ribeye Steak** - (uncooked weight) £22 **10oz Sirloin Steak** - (uncooked weight) £23

**Grill Room Mixed Grill** - sirloin steak, smoked gammon, Welsh lamb chop, Welsh dragon sausage, black pudding chipolata, poached egg. £25

*all steaks served with hand cut chunky chips, grilled tomato and mushroom.*

### **Salads:**

Superfood Salad

caramelised roast squash, quinoa, beetroot, salad leaves and fresh orange with toasted pumpkin seeds. *with halloumi* £13 *with pan roast salmon* £15

### **Sides:**

Home cooked chunky chips £3.5

Skinny fries with herb seasoning £3.5

Grill room green salad £3.5

Basmati rice £3

Truffle mash potato £3.5

Tossed vegetables £3.5

**Sauces and Butters:** Peppercorn and brandy cream sauce, Classic 'Diane' sauce

Blue cheese cream sauce £3

Smoked butter with smoked rock salt £1.5      Garlic and herb butter £1.5

### **Desserts:**

Chocolate Delice - vanilla fudge, Barti Ddu rum & butterscotch sauce. £7

Warm Plum Bakewell Tart - amaretto ice cream, plum compote. £7

Apple Mousse - cinnamon meringue, chilled crème Anglais, ginger crumb. £7

Machiato Crème Brulee - chocolate & hazelnut biscotti. £7

Trio of Ice Creams - homemade biscuit. £5.25

Selected Welsh Farmhouse Cheeses (4) homemade chutney, bara brith and crackers. £8

*Please make us aware of any allergens. An allergen book is available on request. Please ask your server.*

*Fish served may contain bones.*

*All prices are inclusive of VAT*