

While you wait:

Bowl of Marinated Olives in herbs & oil
£4

Local and homemade Bread Selection
Blodyn Aur oil and Modena balsamic
£4.5

To Start:

Monkfish Scampi
baby gem, tomato, black garlic and smoked
bacon aioli
£7

Pressed Pork & Smoked Bacon Terrine
pistachio, bacon jam & mini loaf
£7

(v) Fire Roasted Tomato Soup
pesto flatbread, gazpacho salsa
£5

Chicken Liver Parfait
orange&brandy, bara brith chutney, crostini thins
£7.5

Smoked Haddock Fishcake
mixed leaves, tartare sauce
£7

Vietnamese Style Vegetable Pancake Rolls
(Vegan)
dipping sauce
£6.5

Goats Cheese Salad
beetroot, apple, balsamic dressing
£6

Main Courses:

Pan Fried Chicken Breast
smoked bacon 'bubble & squeak' potato cake
wild mushroom cream sauce, sautéed greens
£15

Seabass Fillet
king prawn and harissa risotto, salsa verde
£17

Roast Rump of Welsh Mountain Lamb
fondant potato, pea puree, confit carrot,
wild mushrooms and red wine jus
£18

Fillet of Salmon
new potatoes, Conwy samphire, clams, chorizo, tomato
£17

Pan Fried Welsh Fillet Steak Strips
chilli & ginger, ribbon vegetables, egg noodles
£16

Spiced Cauliflower Chana Saag (Vegan)
Bombay potato, onion bahji
£13.5

Thai Green Chicken Curry
lemon basmati, cucumber raita
£13

Welsh Beer Battered Fish of the Day
hand cut chunky chips, tartare sauce, mushy peas
£14

**Grill Room Gourmet Welsh Lamb & Rosemary
Burger**
ciabatta roll, gem lettuce, mint mayo, ale battered
onion rings, slaw and skinny fries.
£15.5

Local Pork, Leek & Chorizo Sausage
crispy onion mash, pickled cabbage, red wine gravy
£15

From our Josper Charcoal Oven

our real fire charcoal oven that adds an unique flavour

Barbecue Butterfly Chicken

charred corn on the cob, house slaw, salad, skinny fries
£14.5

Smoked Bacon Loin

fried potato, poached free range egg, tomato chilli jam
£15

10oz **Sirloin steak**
(uncooked weight)
£23

12oz **Ribeye steak**
(uncooked weight)
£23

Grill Room Mixed Grill:

sirloin steak, smoked gammon, Welsh Lamb chop, dragon
sausage, black pudding, poached egg
£25

our steaks are supplied by
O.E Metcalfe Butchers, Llanrwst

*All above served with hand cut chunky chips, charred corn & Grill
Room fried mushroom unless stated*

Salads:

Superfood

caramelised roast squash, quinoa, pomegranate, lentils,
beetroot, salad leaves and fresh orange with toasted
pumpkin seeds

add Halloumi
£13

add Pan Roast Salmon
£15

Chicken Caesar

chicken breast, gem lettuce, anchovies, herb croutons
Caesar dressing
£13

Desserts:

£7 each

Lemon Cheesecake

Italian meringue, raspberries and chocolate
oat cracker

Chocolate Delice

Barti Du rum caramelised banana, cinder
toffee

Baked Conwy Honey Yoghurt Posset

confit orange, poached rhubarb, shortbread

Warm Apricot and Frangipane Tart

poached apricots, mascarpone ice cream

Infused Fresh Pineapple (Vegan)

cherry compote, salted caramel ice cream,*
hazelnut crumble
*dairy free

Trio of Ice Creams

homemade biscuit £5.50

Selected Welsh Farmhouse Cheeses (4)

homemade chutney, bara brith and crackers

Sides:

Skinny fries with Grill Room herb seasoning £3.5

Josper charred corn on the cob with butter £2.5

Home cooked chunky chips £3.50

Battered onion rings £3

Grill Room salad bowl £3.5

**Tender-stem broccoli, red onion and toasted
almonds** £3.5

Garlic bread £3

Cheesy garlic bread £3.5

Peppercorn and brandy cream sauce £2.5

Classic mushroom, and brandy 'Diane' sauce £2.5

Blue cheese cream sauce £2.5