

## **hunger quenchers**

bowl of marinated olives in herbs and oil £4

local and homemade bread selection- Blodyn Aur oil and Modena aged vinegar £4.5

## **Starters;**

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

(Vegan) Vietnamese Style Vegetable Pancake Rolls 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, Bombay potato, onion bahji (Vegan) £13.5

Thai Green Chicken Curry, lemon basmati, cucumber raita £13

## **Comforting Classics :**

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

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 the Josper Charcoal oven:**

The Josper is a real fire charcoal oven that adds an unique charcoal 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, dragonsausage, 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 salad

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

with Halloumi £13 with pan roasted Salmon £15

Chicken Caesar

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

*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. Gratuities go directly to your server.*

### **Sides, sauces and butters:**

Skinny fries with Grill Room herb seasoning £3.5  
Josper charred corn on the cob with butter £2.5  
Home cooked chunky chips £3.5  
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  
Garlic and herb butter £1.5

### **Desserts:**

Lemon Cheesecake  
Italian meringue, raspberries and chocolate oat cracker £7  
  
Chocolate Delice  
Barti Du rum caramelised banana, cinder toffee £7  
  
Baked Conwy Honey Yoghurt Posset  
confit orange, poached rhubarb, shortbread £7  
  
Warm Apricot and Frangipane Tart  
poached apricots, mascarpone ice cream £7  
  
Infused fresh Pineapple (Vegan)  
cherry compote, \*salted caramel ice cream, hazelnut crumble £7  
\*dairy free  
  
Trio of Ice Creams, homemade biscuit £5.50  
  
Welsh Farmhouse Cheeses, homemade chutney, bara brith and crackers £8.5