

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

Pork, Leek & Chorizo Meatballs
tomato garlic sauce, parmesan shavings,
toasted ciabatta
£7.5

Pea and Ham Soup
ham hock bon bon, thyme flat bread
£6

Chicken Liver Parfait
orange & brandy, bara brith chutney & crostini
thins
£7

Lightly Spiced Crab-cake
Thai spiced slaw
£7

Vietnamese Style Vegetable Pancake Rolls
(Vegan)
dipping sauce
£7.5

Goats Cheese Salad
beetroot, apple with balsamic dressing
£6.5

Main Courses:

Pan Fried Chicken Breast
leek & potato Dauphinoise, creamed savoy cabbage,
smoked bacon cream
£16

Smoked Haddock Fillet
bubble & squeak potato cake, poached egg,
Welsh rarebit glaze
£16.5

Roast Rump of Welsh Mountain Lamb
fondant potato, onion puree,
blackcurrant red cabbage and red wine jus
£19

Fillet of Salmon
harissa vegetable risotto, salsa verde
£17

Malaysian Chickpea & Pineapple Curry
almond basmati, naan bread
£13.5

Thai Green Chicken Curry
lemon basmati, cucumber raita
£14.5

Pan Fried Medallions of Pork Tenderloin
wild mushroom and truffle risotto
£16.5

Welsh Beer Battered Fish of the Day
hand cut chunky chips, tartare sauce, mushy peas
£15

Grill Room
Gourmet Welsh Beef Burger
tiger roll, smoked Llanrwst Cheddar, red onion
relish red cabbage slaw and skinny fries.
£16.5

Pan Fried Welsh Lambs Liver
creamy mash, crispy bacon, root veggie crisps
£15.5

From our Josper Charcoal Oven

our real fire charcoal oven that adds a unique flavour

Barbecue Butterfly Chicken

charred corn on the cob, house slaw, salad, skinny fries
£16

10oz Sirloin Steak

(uncooked weight)
£24

12oz Ribeye Steak

(uncooked weight)
£24

Grill Room Mixed Grill:

sirloin steak, smoked gammon, Welsh lamb chop, dragon
sausage, black pudding, poached egg
£26.5

All of our steaks are supplied
by O.E. Metcalfe butchers of Llanrwst

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

Salads:

Superfood Salad

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

add Halloumi

£14

add Pan Roast Salmon

£16

Chicken Caesar Salad

chicken breast, gem lettuce, anchovies, herb croutons
Caesar dressing
£14

Desserts:

£7.5 each

Bramley Apple Cheesecake

blackcurrant sorbet, apple compote,
vanilla crumb

Glazed Chocolate Tart

honeycomb, orange sorbet

Tiramisu

Sticky Toffee Pudding

caramelised pecans, vanilla pod ice cream

Salted Caramel Poached Pear

hazelnut crumb,
salted caramel ice cream (Vegan)

Trio of Ice Creams

Homemade biscuit £5.50

Selected Welsh Farmhouse Cheeses (4)

Homemade chutney, bara brith and crackers
£9

Sides:

Skinny fries with Grill Room herb seasoning £3.5

Josper charred corn on the cob with butter £3

Home cooked chunky chips £3.5

Battered onion rings £3.5

Grill room salad bowl £3.5

Sautéed broccoli, red onion and toasted

almonds £3.5

Garlic bread £3.5

Cheesy garlic bread £4

Peppercorn and brandy cream sauce £3

Classic mushroom, and brandy 'Diane' sauce £3