

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:

Potted Mackerel

lime pickle, curried mini tiger loaf

£7

Pork, Leek & Chorizo Meatballs

tomato garlic sauce, parmesan shavings,
toasted ciabatta

£8

Mediterranean Tomato & Roast Veg Soup

chick peas, black olives,
thyme & Halen Mn flat bread

£6

Asian Spiced Chicken Skewers

Dipping sauce, coriander salad

£7.5

Gently Grilled Wood Pigeon Breast

pickled shallots, frisse, blackberry gel,
roast hazelnuts

£8

Vietnamese Style Vegetable Pancake Rolls

(Vegan)

dipping sauce

£7.5

Smoked Haddock & Leek Fishcake

Welsh rarebit mayonnaise

£7.5

Main Courses:

Pan Fried Chicken Breast

leek & potato Dauphinoise, creamed savoy cabbage,
smoked bacon cream

£16

Cod Fillet

pomme puree, charred cauliflower,
pine nut & shrimp butter

£17

Roast Rump of Welsh Mountain Lamb

fondant potato, onion puree,
blackcurrant red cabbage and red wine jus

£19.5

Thai Green Salmon Curry

basmati, mini naan bread

£16.5

Slow cooked Rump of Welsh Beef

potato rosti, beer confit shallots, button mushroom,
lentil jus

£18

Vegetable & Lentil Crumble

(Vegan)

with sautéed greens

£14

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 Snowdonia Cheddar,
red onion relish, salad, slaw and skinny fries.

£16

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
£16.5

10oz **Sirloin Steak**
(uncooked weight)
£25

12oz **Ribeye Steak**
(uncooked weight)
£25

Grill Room Mixed Grill:

sirloin steak, smoked gammon, Welsh lamb chop, dragon
sausage, black pudding, poached egg
£27.5

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
£16.5

Chicken Caesar Salad

chicken breast, gem lettuce, anchovies, herb croutons
Caesar dressing
£14.5

Desserts:

£7.5 each

Vanilla Pod Creme Brûlée

blueberry & honey compote, buttered
shortbread

Rich Chocolate Brownie

honeycomb, orange sorbet

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 £6

Selected Welsh Farmhouse Cheeses (3)

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

Blue cheese cream sauce £3

Garlic and herb butter £2