



While you wait:

Main Courses:

Bowl of marinated olives in herbs & oil
£4

Local and homemade bread selection,
Blodyn Aur oil and Modena balsamic
£4.5

To Start:

Pork, Leek & Chorizo Meatballs
tomato garlic sauce, parmesan shavings,
toasted ciabatta
£8

Sweet Potato, Coconut & Spring Onion Soup
thyme & Halen Môn flat bread
£6

Asian Spiced Chicken Skewers
dipping sauce, Thai salad
£7.5

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

Pickled Line Caught Mackerel
smoked celeriac slaw, toasted brioche
£7

Smoked Haddock Caesar Salad
baby gem lettuce, anchovies, croutons
£8

Chicken, Wild Mushroom & Truffle Risotto
parmesan tuille, sautéed vegetables
£16.5

Honey & Sesame Duck Breast
root vegetable rosti, hispi cabbage, plum jus
£18

Roast Rump of Welsh Mountain Lamb
fondant potato, squash puree,
blackcurrant red cabbage and red wine jus,
lamb fat & nut granola
£22.5

Thai Green Salmon Curry
in coconut milk with chilli, ginger & lime leaves,
basmati, mini naan
£17

Chefs Vegetable & Nut Roast
(Vegan)
onion puree, baby roast potatoes
£14

Welsh Beer Battered Fish of the Day
hand cut chunky chips, tartare sauce, mushy peas
£15.5

Slow cooked Belly Pork
feta cous cous, chilli sun dried tomatoes,
pomegranate, natural yoghurt & sautéed potatoes
£16

From our Josper Charcoal Oven

our real fire charcoal oven that adds an unique flavour

Grill Room

Gourmet Welsh Beef Burger

Tandderwen tiger roll, smoked Snowdonia Cheddar,
red onion relish, salad, slaw and skinny fries.
£16.5

Tandoori Marinated Chicken Breast

pitta, mixed salad, skinny fries & tzatziki
£16.5

10oz Welsh Ribeye Steak

(uncooked weight)
£28

12oz 50 day dry aged Welsh Rump Steak

(uncooked weight)
£24

Grill Room Mixed Grill

sirloin steak, smoked bacon loin, lamb chop, pork sausage
black pudding sausage, chicken fillet,
poached free range egg
£30

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

Salads:

Caesar Salad with Salmon

baby gem lettuce, anchovies, croutons & Caesar dressing
£16

Superfood Salad

Caramelised roast squash, quinoa, pomegranate, beetroot,
salad leaves, toasted pumpkin seeds, chickpeas
and roast red pepper

add halloumi
£14

add pan roast salmon
£16

add chicken
£14

Sides:

Skinny fries with Grill Room herb seasoning £3.5

Dirty Skinny Fries - topped with mozzarella,
pepperoni, onions pepper, jalapeños £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

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

Sautéed Veg £3.50

Desserts:

£7.5 each

Vanilla Pod Creme Brûlée

blueberry & honey compote, buttered shortbread

Rich Chocolate Brownie

salted caramel ice cream

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Baked Lemon Cheesecake

lemon curd mini meringue

Almond & Vanilla Pod Panacotta

Bramley apple compote, sweet shortbread crumb
(Vegan)

Trio of Ice Creams

homemade biscuit £6

Selected Welsh Farmhouse Cheeses (4)

homemade chutney, bara brith and crackers £9

Please make us aware of any allergies. Scan QR code for full allergy information
Copy of allergen information available on request - Please ask your server for details.
Fish served may contain bones.
All prices are inclusive of VAT. Tips go directly to your server.

