

Tymhorol - Fres - Lleol Seasonal - Fresh - Local

We have an ever changing menu that reflects the seasons and features the freshest foods we can find, many are from nearby organic farms, grown/hand reared locally or foraged by local experts. We aim to develop this ethos even further in the future and the launch of our 2019 tasting plate menu will focus upon local, hyper-local, handpicked/foraged and unusual seasonal produce.

Our suppliers;

Oinc Oink Farm

Pwllheli based pig farm and local family business, awarded Pedigree Breeder of the Year at the National Pig Awards

Llanrwst Smoked Cheese

Smoked for 15 hours over oak chips by the deli specialists at Blas ar Fwyd in Llanrwst

OE Metcalfe Of Llanrwst

our lovely local butchers - the finest and friendliest butchers in the Conwy Valley and with all their reviews on Google being 5* we know we're not the only ones to think so!

Ochr Cefn Isa

Marion & Trefor's National Trust Farm is in the foothills of Snowdonia, they produce award-winning eggs. Chickens are housed traditional wooden hen houses and are out every day exploring, grazing, pecking and scratching, making them truly free range and tasty!

Blodyn Aur

(translated to 'Golden Flower') is the only Welsh Rapeseed Oil - Welsh grown, Welsh pressed and Welsh bottled! Launched in April 2010, Blodyn Aur is run by farmers and friends Llyr Jones, Bryn Jones and Medwyn Roberts near Corwen

Llaeth Y Llan

Gareth Roberts grew up on Tal Y Bryn farm and has made it a thriving dairy farm. Nestling outside the small village of Llannefydd with striking views of the North Wales coast and the dramatic Clwydian hills

Blas ar Fwyd

Llanrwst based delicatessen who source artisan Welsh produce and European specialities

Conwy Valley Honey

small batch producer Kevin Jones is keeping his bees busy just up the road in Maenan

Halen Môn

The Anglesey Sea Salt company resurrected this age-old craft by combining traditional hand harvesting with brand new technology to produce the crunchy white flakes of Halen Môn.

Calon Wen

A Welsh Farmers Cooperative of 20 organic family farms across Wales who keep things simple. Calon Wen cows graze clover rich organic pastures, getting plenty of exercise until their ready to be milked. Calon Wen pays its farmers for the quality as well as the quantity of milk they produce, which means they're not pushed towards high yielding systems. Happy Cows...

Cae Melwr

from strawberries to pumpkins and purple sprouting broccoli to thoroughly Welsh leeks - Cae Melwr produces amazing fruit & veg within a five mile radius of Betws-y- Coed.

The Mushroom Garden - Yr Ardd Fadarch

A decade ago Cynan decided to delve into the world of fungi. Starting with the wild mushrooms of Snowdonia he soon turned his attention into cultivating more exotic mushroom. His mushrooms thrive on the clean pure air of Snowdonia's mist and rain and have started to appear on menus worldwide.

Wild Horse Brewing Company

Founded in 2015 Dave and Emma returned to North Wales after 13 years of travelling. Inspired by craft breweries in Calgary, Buckskin Blonde is based upon Dave's first home-brew which won 3gold and 1bronze Canadian competitions - considering it was brewed on his 24th floor apartment balcony it was no mean feat! With that kind of passion and determination they now deliver 4 main brews and another 4 seasonal favourites from their shiny new brewery in Llandudno!

We'll add to this list whenever we work with a new local producer - if you know of anyone we should be partnering with please drop us a line or mention it to one of our food service team.