



While you wait:

**Bowl of Marinated Olives in herbs & oil**  
£5

**Honey Glazed Welsh Pork Chipolatas,**  
tarragon Aioli  
£6.25

**Local and homemade bread selection,**  
Blodyn Aur oil and Modena balsamic  
£6

To Start:

**Smoked Haddock Fishcake**  
peppered cucumber noodles, tartare sauce  
£8

**Pan fried Conwy Mussels**  
cooked in garlic, white wine cream  
£8.5

**Asian Spiced Chicken Skewers**  
dipping sauce, Thai salad  
£8

**Vietnamese Vegetable Spring Rolls**  
Asian salad, teriyaki & sesame dipping sauce  
£7.5

**Chefs Pressed Ham Hock Terrine**  
pickled shallots, piccalilli & toasted ciabatta  
£8

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

**Butternut Squash & Coconut Soup**  
peshwari flat bread & spring onion  
£6.5

**Sharing Board Starter for 2**

Selection of breads  
Hummus & dipping oils  
Breaded salmon & dill goujons  
Honey glazed pork chipolatas  
Salt & pepper buttermilk chicken

£10.00 per person

Main Courses:

**10hr Slow Cooked Short Rib of Beef**  
bacon & Welsh Cheddar loaded skins,  
corn on the cob, Grill Room slaw  
£26

**Chicken Breast**  
smoked bacon bubble & squeak potato cake,  
sautéed vegetables, wild mushroom cream jus  
£17

**Roast Rump of Welsh Mountain Lamb**  
Dauphinoise potato, pea puree,  
blackcurrant red cabbage, red wine jus  
lamb fat and nut granola  
£23

**Medallions of Pork & Wild Mushroom Stroganoff**  
Basmati & wild rice, yoghurt & paprika  
£18

**Bell Pepper stuffed with Mixed Bean  
and Chickpea Casserole (Vegan)**  
confit shallots & potato rosti  
£15

**Welsh Beer Battered Fish of the Day**  
hand cut chunky chips, tartare sauce, mushy peas  
£17

**Roast Tandoori Spiced Cod**  
lightly spiced warm vegetable cous cous, baby  
potatoes, mint & cucumber raita  
£18

**From our Josper Charcoal Oven**

our real fire charcoal oven that adds an unique flavour

**Grill Room Local Welsh Beef Burger**  
Tan Lan brioche roll, tomato, gem lettuce,  
with Snowdonia Cheddar & red onion relish,  
gherkin, slaw and skinny fries  
£16.5

**Piri Piri Marinated Chicken Kebabs**  
pitta, mixed salad, skinny fries, corn on the cob  
£18

**10oz Welsh Ribeye Steak**  
(uncooked weight)  
£28

**12oz 50 day dry aged Welsh Rump Steak**  
(uncooked weight)  
£28

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

*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  
£17

**Superfood Salad**  
caramelised roast squash, quinoa, pomegranate, beetroot,  
salad leaves, toasted pumpkin seeds, chickpeas,  
roast red pepper

add halloumi £16    add pan roast salmon £17    add chicken £17

Sides:

**Skinny fries** with Grill Room herb seasoning £4.5

**Dirty skinny fries** - topped with mozzarella,  
pepperoni, onions pepper, jalapeños £6

**Josper charred corn on the cob, butter** £3.5

**Home cooked chunky chips** £4.5

**Battered onion rings** £4

**Grill room salad bowl** £4

**Garlic bread** £4

**Cheesy garlic bread** £4.5

**Peppercorn and brandy cream sauce** £3

**Classic mushroom & brandy Diane sauce** £3

**Blue cheese cream sauce** £3

**Garlic and herb butter** £2

**Sautéed Veg** £3.50

Desserts:

All £8

**Salted Caramel Pannacotta**  
mini gingerbread loaf, Barti Ddu rum  
& butterscotch sauce

**Honey Baked Yoghurt**  
orange shortbread, blueberry compote

**Rich Chocolate Terrine**  
studded with sultanas,  
amaretti & hazelnut ice cream, cinder toffee

**Bara Brith Bread & Butter Pudding**  
orange creme Anglaise, vanilla pod ice cream

**Tiramisu**  
coffee ice cream

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**Trio of Ice Creams**  
homemade biscuit £7  
**Selected Welsh Farmhouse Cheeses (4)**  
homemade chutney, bara brith and crackers £11

**FOOD ALLERGIES & INTOLERANCES.** Before ordering drinks or food, please speak with a team member about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please scan the QR code for ingredient & allergen information

All prices are inclusive of VAT. Tips go directly to your server.

