

Gwesty fferm- Lastra –Farm hotel Winter Menu

OUR MENUS CHANGE SEASONALLY

We would like to take this opportunity to welcome you to the Lastra Farm and hope you enjoy your visit. We are proud to use the freshest local produce wherever possible. Our food is home made this means during busy periods there may be a little waiting time And very occasionally we may sell out of some dishes.

If you suffer from any food related allergies, please inform a team member before placing the order.
Full dish ingredients are available on request

A little something while you wait

A bowl of our own marinated Olives – with sun dried tomatoes & herbs (V) £4.50

Home made Garlic Ciabatta £3.50 ~with Cheese (V) £4.00

Freshly Baked Bread with Herb Olive Oil & Balsamic Reduction few olives (V) £5.90

I Ddechrau / Starters

Freshly Prepared Homemade Soup of the day served with Freshly Baked Bread £5.25

Wedges of Creamy Brie coated in breadcrumbs deep fried & served with home made
Plumb and Pear Chutney (V) £6.85

Country Creamy Garlic Mushrooms oven baked with a Welsh cheese melting glaze
Served with freshly baked bread £6.85

Chicken liver and Brandy Pate served with caramelized red onion chutney £6.85

Sautéed King Prawns, with Spring onion, Red Pepper and chilli, finished
with Garlic butter, freshly baked bread balsamic dip £9.50

A salad of warm Oak Smoked Duck Breast Anglesey Honey
Glaze Plumb chutney Honey & Mustard dressing £8.20

Traditional Prawn Cocktail with Hendricks Gin Marie Rose Sauce £7.90



Pysgod – Fish

Haddock fillet deep fried in our home made crispy beer batter served with
Mushy peas and hand cut chips £13.95
(a Basket of freshly cut bread with salted butter £1.95)

Grilled Anglesey Sea Bass fillet cherry tomatoes olives & caramelized red onion
Lemon and balsamic glaze served on a bed of buttered crushed New Potatoes £16.50

See our Daily Specials Menu for our catch of the Day

Prif Gwrs –Mains

Hand Carved Ham (served cold) with Free Range Eggs Garden Peas & Chips £11.90

Oven Baked Chicken Breast stuffed with Cream Cheese & Leeks wrapped in
Bacon with Mushrooms & Pinot Grigio Cream Sauce £14.80
fresh market vegetables

Oven baked Prime Beef Lasagne cheese glaze ,seasonal salad £12.80
Add a bowl of hand cut chips £2.50

Slow Braised Lamb Shank in Mint & Onion Gravy Served on Leek mash £17.95
fresh market vegetables

Freshly Roasted half of Duckling served with our home made Orange sauce £17.85
fresh market vegetables

Lastra Farm Gourmet Welsh Steak Burger £13.00
made with 100% local Welsh Beef Topped with Grilled Bacon and Cheddar, home made onion rings
toasted Beer Sourdough Bun served Hand cut and chips

Lastra Farm Cajun Chicken burger £13.00
Fresh butterflied Chicken breast marinated in Cajun spice & sweet chilli
Topped with Grilled Bacon , home made onion rings
toasted Beer Sourdough Bun served with Hand Cut Chips

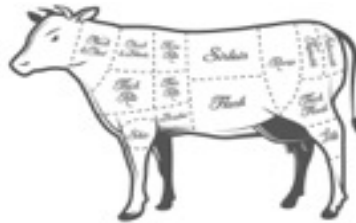


Llysieuol – Vegetarian

Home made sweet potato chickpea and spinach curry ,
Pilau Rice ,Poppadom, mango chutney £13.50(**V**)(Vegan)

Tortellini Rhyd y Delyn Welsh Blue Cheese
wild rocket and pesto with Balsamic glaze and rustic bread (V). £11.90

Wild Mushroom & Prosecco Risotto with Basil oil & Perl Las Cheese 11.50 (**V**)
Add home made garlic bread £3.25



Stêcs a Griliau - Steaks and Grills

Our Meat is sourced on Anglesey & supplied by local, national award winning butchers ,
Owen Roberts and Son Corwas Amlwch

All our beef is 28 Day Hung locally sourced

Grilled 10oz Corwas Aged Rib Eye Steak served with Tomato, Mushrooms,
homemade Onion rings & chips £23.50

Corwas 10oz Aged Rump Steak served with Tomato, Mushrooms,
homemade Onion rings & chips £19.50

Served with hand cut Chips or New potatoes or when otherwise stated

Sauce - Saws

Cracked Peppercorn sauce £2.50 – Rhyd y Delyn blue cheese sauce £2.80

Side Orders

Home made Garlic Bread £3.25 New Potatoes £2.95 Bowl of Chips £3.00
Mixed Seasonal Salad £3.00 - Home made Onion Rings £2.95
Basket of Freshly Baked Bread & Butter £3.50



Saladau –Salads

A salad of warm Oak Smoked Duck Breast Anglesey Honey
Glaze Plumb chutney Honey & Mustard dressing £14.00

Hand Carved Cold Meats with Seasonal Salad Leaves, home made Chutney,
New Potatoes & freshly Baked Bread £13.50

butterflied Chicken breast marinated in Cajun spice & sweet chilli
with Juliene of Grilled dry cured Bacon £14

Te a Choffi – Tea & Coffee

Americano £2.40 Espresso £2.00 , Double Espresso £3 , Caffe Latte £2.75 ,
Cappuccino £2.75 , Mochaccino £2.75,

Hot Chocolate £2.50, Hot Chocloate with cream & Marshmallows £2.85 , Tea £2.10
Herbel and fruit teas £2.50

Liquor Coffee £5.50

Welsh Coffee – (Penderyn) , Irish Coffee – (Whisky)
Calypso Coffee – (Tia Maria) French Coffee (Brandy) Saville Coffee (Cointreau)

We are passionate about the local produce which Anglesey has to offer, we are extremely
lucky to be surrounded by high quality farms and food producers. Where possible we source our
Food from suppliers within a 20 mile radius of Lastra Farm, The hard work and dedication
Of the food producers & suppliers in our region.
See back page for more details

Gratuities are at your discretion, and shared equally amongst all our hardworking staff

SUNDAY LUNCH

Served 12.00 -2.00pm

One Course £12.95 Two Course £15.95 / Three Course £18.95