

December Menu

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

I Ddechrau / Starter

Home made Garlic Ciabatta £3.80 ~with Cheese (V) £4.40

Freshly Baked Bread with Herb Olive Oil & Balsamic Reduction (V) £6.50

Freshly Prepared Soup of the day served with Freshly Baked Bread £5.60

A salad of warm Oak Smoked Duck Breast Anglesey Honey Glaze Spiced Plum Chutney Honey & Mustard dressing £8.65

Deep fried Whitebait served with seasonal salad homemade tartar sauce £7.20

Country creamy garlic mushrooms with Welsh cheddar cheese glaze served with freshly baked bread £7.50

Crispy Wedges of Creamy Brie served with homemade spicy Cranberry chutney £7.40

Traditional Prawn Cocktail served with Marie Rose sauce laced with Welsh Gin, freshly baked bread £8.20

Prif Gwrs –Main

Roast Crown of Welsh Turkey, rosemary roast potatoes, Pig in Blanket home made sage and onion stuffing
Seasonal vegetables and Roasting pan gravy £14.95

Haddock fillet deep fried in our home-made crispy beer batter served with

Mushy peas and hand cut chips £11.80 / £14.90 (a Basket of freshly cut bread with salted butter £1.95)

Oven baked Prime Beef Lasagne cheese glaze; seasonal salad £12.80

Add a bowl of hand cut chips £2.50 or Homemade Garlic bread £3.80

Roast Half of freshly roasted duckling served with orange sauce, braised red cabbage, hand cut chips £18.60

Grilled Sea Bass fillets, cherry tomatoes and caramelised red onion, lemon and balsamic glaze

Salmon and dill croquette £17.95

Lastra Farm Gourmet Welsh Steak Burger £13.95

Topped with Grilled Bacon and Cheddar, homemade onion rings toasted Beer Sourdough Bun served Hand cut chips

Prif Gwrs –Main

Lastra Farm Christmas Turkey burger £14.20

Succulent Welsh Turkey escalope, Sage and onion stuffing, Pig in blanket toasted Beer Sourdough Bun served

With Hand cut chips, Cranberry and Orange chutney

Anglesey slow braised Beef £14.80
& root vegetable red wine sauce, served on a bed of horseradish mash Slow braised red cabbage

Sweet Potato, Spinach & Butter Bean Stew
Smoky aromatic hearty tomato stew made with butter beans and chargrilled
sweet potato and vibrant whole leaf spinach, served with wedges of our freshly
baked farmhouse vegan bread **(V)(Vegan)** £12.80

Parsnip mushroom and Peanut Roast, served with Orange and Cranberry Jus
Seasonal vegetables **(V)(Vegan)** £13.95

**Our Meat is sourced locally & supplied by national award-winning butchers,
Fourth generation butchers Owen Roberts and Son Corwas, Amlwch**
All our steaks are 21-day aged beef Served with hand cut chips, vine tomato, mushrooms &
Homemade onion rings.

Grilled 10oz Corwas Rump Steak served with Tomato, Field Mushroom,
homemade Onion rings & chips £21.95

Grilled Gammon steak, Hafodol Llyn Free Range egg, Fresh Pineapple,
Hand cut chips & garden Peas £15.90

Sauce – Saws - Cracked Peppercorn sauce/Blue Cheese £2.50

Desserts

Lemon Meringue Pie served with fresh cream or vanilla ice cream £6.50
Lastra Farm Christmas Pudding served with Rum sauce £6.50
Raspberry and white chocolate crème Brulee with short bread biscuit £6.50
Chefs festive Double chocolate Brownie, served with Bakewell ice cream £6.50
Warm Waffle with spiced winter berry compote vanilla ice cream £6.50
Selection on Anglesey Red boat ice cream – Vanilla, Strawberry, Raspberry Pavlova , Tiramisu,
One Scoop £2.60 / Two Scoop £ 5.20 / Three Scoop £6.25
Welsh cheese board served with biscuits chutney & grapes £8.25

Elaine ,Adrian and all the team would like to wish all of our friends & customers, a very Happy Christmas and a Better 2021.

We would like to thank everyone for their support during this difficult year

Diolch o galon

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