

Gwesty fferm- Lastra Farm hotel

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

Due to Covid-19, we are observing social distancing in the kitchen, please be patient as your freshly prepared food may take a little longer than usual

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

Oak smoked Mackerel fillet Lastra farm marmalade glaze balsamic drizzle £7.10

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

Sautéed King Prawns, with Spring onion, Red Pepper and chilli, finished with Garlic butter, freshly baked bread balsamic dip £9.95

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

Prif Gwrs –Main

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 and chips

Anglesey slow braised Beef £14.80

& root vegetable red wine sauce, served on a bed of horseradish mash Slow braised red cabbage

Prif Gwrs –Main

Anglesey Church Bay Crab Mornay
Fresh Crab bound in a cream sauce with King Prawns & Brandy
Baked in the oven with a Welsh cheese glaze, seasonal salad, hand cut chips
£17.80

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

Sweet potato chickpea and spinach curry ,
Pilau Rice, Poppadom, mango chutney £13.50 **(V)(Vegan)**GF

**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 £21.50

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
Oreo Cheesecake, served with Vanilla Ice cream £6.50
Warm Chocolate Fudge cake served with vanilla ice cream £6.50
Chefs Double chocolate Brownie, served with vanilla ice cream £6.50
Sticky Toffee Pudding, served with 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