



New Year's Day

Saturday 1st of January 2022

MENU

Starters

- Homemade Cream of Winter Vegetable Soup** with freshly baked bread, Welsh butter (V) 5.80
- Artisan Bread Board**, freshly baked breads, herb olive oil, balsamic reduction few olives (v) (vg) 6.50
- Traditional Prawn Cocktail with Aber Falls Gin Marie Rose sauce** (gf) 8.50
- Panko Breaded Welsh Brie** served with cranberry and Orange Chutney 7.50
- Warm oak smoked duck breast salad**, Welsh honey glaze, Red onion marmalade 8.85
- Chicken liver and brandy pate** served with Lastra Red Onion Chutney 7.50

Mains

- Roast Welsh Topside of Beef** served with Yorkshire pudding 14.00
- Freshly Roasted Loin of Pork**, sage & onion stuffing homemade apple sauce 14.00
- Mixed roast beef and Pork** with all the trimmings 15.95
- Beef lasagne** made with Welsh prime beef served with a seasonal side salad 13.50
(Add a bowl of hand cut chips 3.50)
- Deep fried Haddock** served with mushy peas; hand cut chips & tartare sauce 15.90
- Oven baked Suprem of Salmon** crushed new potatoes, lemon & chive butter sauce (gf) 17.00
- Homemade Sweet Potato, Spinach & Butter Bean Stew** freshly baked bread £12.90
(v & Vegan)

Desserts

- Homemade Apple and plum Crumble** served with custard 6.80
- Triple Chocolate Brownie** served with ice cream 6.80
- Lemon Meringue Pie** served with double cream 6.80
- Lastra Spiced winter berry Tiramisu** 6.80
- Anglesey Red Boat Ice Cream Selection – Rocky Road, Strawberries & Cream, Vanilla, Bara Brith, Rhubarb crumble, Rum & Raisin, Passion fruit Sorbet**
Two scoops 4.90 / Three scoops 6.50
- Vegan Sunday Mango & Coconut Ice cream fresh fruit** 6.80 (v) (gf) (vg)
- Selection of Welsh cheese and biscuits grapes & chutney** 9.50