



## SAMPLE

### Cinio Sul / Sunday Lunch

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**Homemade Cream of Parsnip** with freshly baked bread & butter 7

**Home made Salmon and dill fish cake** , seasonal salad , sweet chilli dip 8.50

**Artisan Bread Board**, baked breads, herb olive oil, balsamic reduction few olives (v) (vg) 6.90

**Chicken liver Pate** , apricot and ginger chutney toasted bloomer 8.50

**Deep fried Brie Wedges** Orange seasonal salad cranberry chutney (n) 8.70

**Traditional Prawn Cocktail** with Aberfalls Gin Marie Rose sauce (gf) (f) 9.80

**Deep fried coated Whitebait**, Smoked paprika mayo 8.50

**Pan-fried King Prawns** sauteed in fresh chilli and garlic butter, seasonal side salad (gf) 12.80

Bowl of Marinated Olives (v,gf,vg)  
5.00

Homemade Garlic Bread 4.80

Homemade garlic bread/cheese 5.65

## Light Bite

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**Cold water Prawn Sandwich**, Marie Rose, seasonal salad hand cut chips (f) 12.80

## Mains

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**Roast Welsh Topside of Beef** served with Yorkshire pudding 18.50

Served with seasonal vegetables & Roast Potatoes

Beef Today - B T Bown , Drws Y Coed , Llanerchymedd Anglesey

**Roast Leg of pork**, Sage and onion stuffing with apple sauce 17.80

Served with seasonal vegetables & Roast Potatoes

**Mixed Roast beef and pork** with all the trimmings 22.50

Served with seasonal vegetables & Roast Potatoes

**Children's Sunday Roast** – Beef or Pork 8.50

(All Roasts are available until they are sold out)

**Pan fried seabass-** sauteed potatoes, carrots, broccoli, sugar snap peas, Provencal sauce (gf)

Small 1 fillet 21.80 / Large 2 fillets 29.50

**Anglesey Crab & king prawn Mornay** baked in its shell, Welsh cheese glaze, served with a seasonal side salad 22.90 / add hand cut chips 3.95

**Beef lasagne** made with Welsh prime beef served with a seasonal side salad 15.50

(Add a bowl of hand cut chips 3.95)

**Anglesey beef steak burger** bacon, baby gem lettuce, cheese, tomato, hand cut chips tomato relish , onion rings 17.95

**Deep fried Haddock** served with mushy peas; hand cut chips & tartare sauce 19.50

**Squash Cranberry and Red onion Tagine** Roasted butternut squash & red onion in a sweetly spiced tagine sauce with orange, cinnamon, cranberries & sultanas -pilau rice & poppadom (v) (vegan) (gf) 14.80

Adult Small Roast 12.50 / Adult Mixed Roast 13.95

## Side Orders & Sauce

Bowl of Chips 4.00 - Mixed Seasonal Salad 3.95 - Basket of Freshly Baked Bread & Welsh Butter 4.00

A bowl of Creamy Mash Potato 3.00

## Puddings

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Lastra Pancake stack with soft fruit, vanilla Ice cream , toffee sauce 8.50

Home Made Bailey's and White Chocolate Cheesecake vanilla ice cream 7.95

Sticky Toffee Pudding, Butterscotch sauce , vanilla ice cream 7.95

Lemon Meringue Pie served with vanilla ice cream 7.95

Warm Chocolate fudge Cake , vanilla ice cream 7.95 (gf)

Lemon Posset made with Lastra Farm lemon curd , served with Aberffraw Shortbread 7.95

Strawberry and Blueberry Crème Brulle, served with vanilla ice cream 7.95(gf)

Raspberry Meringue cloud served with winter berries, strawberry ice cream, 8.50 (gf)

Treacle Tart served with dairy free raspberry ripple ice cream or vanilla ice cream 7.95 (vegan)

Cheeseboard

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A selection of Welsh cheeses, biscuits, Lastra chutney, grapes, Welsh Bara Brith 10.50

Perl Las (creamy Welsh blue soft cheese) Snowdonia Black Bomber ( a timeless Welsh classic cheddar) Snowdonia Red Devil(Red Devil is a Red Leicester cheese with habanero chillies and peppers)

Blaenafon-Pwll Mawr Smoked cheese (Hand produced smoked cheddar, matured 300ft below ground in a converted mine shaft)

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Ice Cream Selection – Vanilla - Strawberry -Chocolate – Salted Caramel  
– Mango Sorbet – Blackcurrant Sorbet - Dairy free Raspberry Ripple  
One scoop 3.10                      Two scoops 6.00                      Three scoops 8.10

If you suffer from any food related allergies, please inform a team member before placing the order.

(V) Vegetarian (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free

Available Before ordering drinks or food please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi ingredient kitchen environment. 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 (fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

We are happy to provide you with allergen guidelines for all our menu items, but due to the presence of some ingredients used in our kitchens, where we offer a gluten free menu, controls are in place to ensure that dishes contain less than 20ppm gluten. Otherwise, we can never guarantee a dish is completely free from any allergens or specific ingredients.

