



## Large Party Menu 15+

### Starters and Nibbles

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Homemade Soup of the day with freshly baked bread & butter 7.00 (D,G)

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

Traditional Prawn Cocktail with Aberfalls Gin Marie Rose sauce (gf) (f) 9.90

Chicken liver parfait with Caramelised onion chutney, toast and pear and walnut salad (n) £8.50

Deep fried Brie Wedges Orange & candied pecan nut salad cranberry chutney (n) 8.80

Bowl of Marinated Olives (v)(vg) 5.00      Homemade Garlic Bread (G) 4.90

Homemade garlic bread/cheese (G) 5.80

Basket of Freshly Baked Bread & Welsh Butter 4.90

All our freshly baked bread is suitable for Vegetarian and Vegan diets

(If you are gluten free please make us aware) – Diolch yn fawr – Many thanks

### Mains

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**Beef lasagne** made with Welsh prime beef served with a seasonal side salad 15.80 (D,E,G)  
(Add a bowl of hand cut chips 4.50)

**Hand Carved Ham** (served cold) Anglesey free range eggs, hand cut chips (GF) 12.80 / 15.80

**Pan-fried Pork Loin steak**, served on a bed of crushed new potatoes black pudding, Penderyn Whisky and wholegrain mustard cream sauce £18.60 (GF)

**Anglesey Crab** and king prawn Mornay served with a seasonal side salad, 22.90(MO,D)  
**Add hand cut chips** 4.50

**Slow cooked Lamb Shank, Red** wine & Rosemary gravy served on a bed on Leek Mash seasonal vegetables, £25.80

**Supreme of chicken** sautéed potatoes, vegetables, Bacon and wild mushroom tarragon cream sauce 18.80 (GF)

**Squash Cranberry and Red onion Tagine** Roasted butternut squash & red onion in a sweetly spiced tagine sauce with orange, cinnamon, cranberries & sultanas pilau rice, minted yoghurt & naan bread (V) (VG) (GF) 15.20

**Rib Eye steak 10 oz** mushroom, tomato, beer battered onion rings and hand cut chips 29.80

**Welsh steak burger** bacon, baby gem lettuce, tomato, hand cut chips tomato relish 17.95 (G,D)

**Anglesey crab salad** Anglesey dressed crab, served on dressed house salad, seafood sauce, and fresh Baked bread 22.50 (MO,D)

## Side Orders & Sauces

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Cracked Peppercorn sauce 3.50 – blue cheese sauce (gf) £3.95      Bowl of Chips 4.50  
Mixed Seasonal Salad 4.00 -      Home made Onion  
Rings 4.10

Basket of Freshly Baked Bread & Welsh Butter 4.90

## Puddings and Cheese

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Lemon Meringue Pie served with vanilla ice cream 7.95

Raspberry and white chocolate Crème Brulé Vanilla Ice Cream 7.95(Gf)

Sticky Toffee pudding butterscotch sauce vanilla ice cream 7.95

Warm Waffle served with seasonal soft fruit butterscotch sauce with vanilla ice cream 7.95

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

Welsh Cheeseboard (gf) house chutney, grapes, biscuit selection and Welsh butter 11.50

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 8.50

Please Pre order 7 days before our party date.

Please see our separate Children's menu for choices

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**For parties of 15 guests or more,  
a deposit of £10 per adult & £5 per child is required  
Deposits & Pre-order are required 7 days prior to your booking.  
All deposits are non-transferable and non-refundable.**  
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If you suffer from any food related allergies, please inform a team member before placing the order.

The following key will help you to identify what allergens are present in our dishes  
**C** – Celery **Cr** – Crustaceans **D** – Dairy **F** – Fish **E** – Eggs **SD** – Sulphur Dioxide **L** –

Lupin **N** – Nuts

**S** – Soya **MO** – Molluscs **P** – Peanuts **M** – Mustard **G** – Gluten **SS** – Sesame seeds  
**V** – Suitable for vegetarians **VG** – Suitable for Vegans **GF**- Gluten free