



SAMPLE MENU

Cychwyn / Starters

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

A salad of Warm Deri Mon - Anglesey duck breast drizzled with Anglesey Honey, Lastra caramelised onion relish (gf) 10.50

Homemade Chicken liver & brandy Pate, apricot and ginger chutney toasted bloomer 8.50

Homemade Roasted tomato and Red Pepper Soup with fresh baked bread, Welsh butter 7.00

Caprese Salad - Fresh mozzarella, fresh basil, sliced tomato Olives and drizzled with fresh basil oil 7.90

Prawn Cocktail with Aber falls Gin Marie Rose sauce (gfa) (f) 9.90

Deep fried Brie Wedges seasonal salad Orange and cranberry chutney (n) 8.80

Pan-fried King Prawns sauteed in sweet chilli and garlic butter, seasonal side salad (gfa) 12.90

Whitebait, Smoked paprika mayo 8.50

Homemade Garlic Bread 4.90 /
cheese 5.80

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

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

If you suffer from any food related allergies, please inform a team member before ordering

Prif Gwrs / Mains-

Pan fried seabass- sauteed potatoes, carrots, broccoli, sugar snap peas, Provencal sauce (gf)
Small 1 fillet 21.80 / Large 2 fillets 29.50

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

Anglesey Crab & king prawn Mornay baked in its shell, Welsh cheese glaze, served with a seasonal side salad 22.90

/ add hand cut chips 4.50

14oz Grilled Gammon Steak, fried hen egg, fresh pineapple, hand cut chips & peas (gf) 19.50

Crab Ravioli - fresh egg pasta filled with crab and Mascarpone served with our oven roasted tomato ,king prawns, garlic , white wine cream & dill sauce , Freshly baked bread to mop up 18.80

Pan-fried Pork Loin steak, served on a bed of crushed new potatoes, black pudding, Welsh Cider and mustard cream sauce, selection of fresh vegetables 18.60

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

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

Pan-fried Chicken breast-sauteed new potatoes, mushroom, tarragon cream sauce (fresh market vegetables) (gf) 18.80

Welsh steak burger bacon, lettuce, cheese, tomato, hand cut chips, onion rings, relish 17.95

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

Lastra Farm Anglesey Seafood Platter - Dressed Anglesey Crab, Oak Smoked Salmon, Smoked Mackerel, fresh water Prawns, Smoked trout. Fried Whitebait Served with Seafood sauce & freshly Baked Bread Welsh butter 35.00

Anglesey Church bay crab and Prawn salad served with Marie Rose sauce, freshly baked bread £22.50

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

Squash Cranberry and Red onion Tagine Roasted butternut squash & red onion in a sweetly spiced tagine sauce with orange, cinnamon, cranberries & sultanas -pilau rice & popadom (v) (vegan) 15.20

Mediterranean Vegetable Risotto – basil oil- parmesan cheese served with garlic bread £16.80 (v)

Spinach and Broad Bean Burger -Vegan bun, chilli sauce, vegan cheese, lettuce, tomato, hand cut chips 15.50 (v) (Vegan)

Ocher / Sides

Cracked Peppercorn sauce 3.50 – blue cheese sauce (gf) 3.95

Bowl of hand cut chips 4.50

Homemade Onion Rings 4.10
4.50

Warm New Potatoes 4.50

Salad bowl & dressing

Seasonal vegetables 4.20

I Bwdin / Desserts Puddings

Warm Sweet Waffle , butterscotch sauce , Salted Caramel Ice Cream 7.95

Homemade Baileys and white chocolate Cheesecake served with 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)

Orange and Lemon Crème Brulle, served with shortbread biscuit 7.95

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

A selection of four Welsh cheeses, biscuits, Lastra chutney, grapes, Welsh Bara Brith 11.50

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)

Dragon Cavern Aged Welsh Cheddar with Leek

Ice Cream Selection – Vanilla - Strawberry -Chocolate – Salted Caramel

– Mango Sorbet – Blackcurrant Sorbet - Rhubarb & Custard (Dairy free Raspberry Ripple (plant based)

One scoop 3.10

Two scoops 6.00

Three scoops 8.10

(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 , nuts ,or specific ingredients.