

VIEW

RESTAURANT



HAPPY EASTER



EASTER SUNDAY

1 course £22.95 | 2 Course £30.95 | 3 Course £36.95

NIBBLES

Mixed olives £3.95 VE GF

Balsamic onion £3.95 VE GF

Bread and oils £4.95 GFA

STARTERS

Soup of the day, mini tin loaf, butter VEA

Smoked salmon and king prawn salad, citrus aioli, cherry tomato, avocado

Welsh rarebit ciabatta, poached egg, smoked streaky bacon

Confit duck rilette, plum chutney, cornichons, sourdough

MAIN COURSES

Roast topside of beef, crisp Yorkshire pudding, honey roast root vegetables, fresh market greens, carrot and swede, roast potatoes, beef jus

Roast leg of lamb, crisp Yorkshire pudding, honey roast root vegetables, fresh market greens, carrot and swede, roast potatoes, lamb jus

Roast loin of pork, crackling, crisp Yorkshire pudding, honey roast root vegetables, fresh market greens, carrot and swede, roast potatoes, pork jus

Hand-battered haddock, chunky chips, minted mushy peas, tartare sauce

Garden burger, vegan brioche, vegan slaw, house-seasoned fries VE

DESSERTS

Mini egg cheesecake, chocolate sauce, mint chocolate chip ice cream

Apple and raspberry crumble tart, crème anglaise VEA

Selection of Snowdonia cheeses, fruits, crackers, chutney

Sticky toffee mess, honeycomb ice cream, toffee sauce, sticky toffee pieces, meringue, Chantilly cream



ADDITIONAL MENU INFORMATION

We always advise you to speak to a member of staff if you have any food allergies or intolerances. For allergen information please scan this QR or ask a staff member for assistance.

GLUTEN FREE - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchen, we therefore cannot guarantee all traces of allergens are completely removed.

- VE Vegetarian
- VE Vegan
- GF Gluten Free
- GFA Gluten Free adaptable
- VEA Vegan adaptable