

VIEW

RESTAURANT



FOR THE TABLE

Balsamic Onions VE GF	3.95
Mixed Olives VE GF	3.95
Selection of Handmade Breads, Welsh Butter	4.95
Roasted Pepper and Chilli Hummus VE GF crispy chickpeas, toasted sesame	5.95

TO START

Soup of the Day VE GFA rosemary and thyme focaccia	6.95
Chinese Char Siu Pork pickled chillies, spring onion, char siu sauce	8.95
Salt and Pepper Squid julienne chilli and spring onion, chilli aioli	9.95
Confit Duck Leg hoi sin sauce, pickled Asian slaw	10.95
Chicken Liver and Whisky Pâté red onion marmalade, olive oil croûtes	8.95
Caprese Salad VEA buffalo mozzarella, heritage tomato, aged balsamic, cold pressed rapeseed oil, micro basil	8.95

TO FOLLOW

Pan-Seared Fillet of Seabass GF herb-crushed new potatoes, samphire, sun-dried tomato, sauce vierge	21.95
Hand-Battered Haddock Fillet hand-cut chunky chips, Chinese curry sauce, minted mushy peas, lemon	20.95
Welsh Lamb Rump served pink mint crushed Jersey Royals, charred asparagus, chimichurri	26.95
Pan Seared Fillet of Salmon mussell, spinach and saffron gnocchi, lobster bisque, watercress	21.95
Piri Piri Chicken Breast house seasoned fries, buttered corn on the cob, coleslaw	22.95
Thai Green Vegetable Curry VE fragrant rice, vegan prawn cracker add tandoori chicken for additional £4.00	18.95
King Prawn, Crab and Mussell Linguine white wine cream and chive reduction	20.95

FROM THE GRILL

12oz Welsh Rump Steak	29.95
10oz Welsh Ribeye Steak	33.95
10oz Welsh Sirloin Steak	33.95
14oz Pork Tomahawk Steak wholegrain mustard cream	20.95

all served with portabello mushroom, vine cherry tomato, truffle, parmesan and babygem salad, house seasoned chips



VIEW

RESTAURANT



SIDE ORDERS

House-Seasoned Fries VE GF	3.95
Hand-Cut House-Seasoned Chips VE GF	4.95
Halloumi Fries GF	5.95
Garlic Ciabatta	4.95
Garlic Ciabatta with Cheese	6.45
Rocket, Baby Gem and Parmesan Salad	3.95
Peppercorn or Bearnaise Sauce	2.95
Onion Rings	4.45

DESSERTS

Selection of Snowdonia Cheeses crackers, grapes, apple, onion chutney	10.95
Lemon and Blackcurrant Delice layers of sponge, blackcurrant mousse, lemon mousse topped with white chocolate shavings, lemon sorbet	7.95
Selection of Ice Creams and Sorbets choice of 3 scoops VEA chocolate, bourbon vanilla, chunky strawberry, white chocolate, salted caramel, lemon sorbet, raspberry sorbet	6.95
Cold Set Chocolate Fondant served cold as a silky smooth flowing chocolate dessert with white chocolate ice cream and macerated strawberries	7.95
Toffee and Honeycomb Cheesecake honeycomb ice cream, toffee sauce	7.95
Apple and Raspberry Crumble Tart VE GF raspberry sorbet	7.95

CHILDREN

1 Course	8.95
2 Courses	11.95
3 Courses	13.95

TO START

Garlic Ciabatta
Soup of the Day VE GFA
Vegetable Crudités VE GF

TO FOLLOW

Chicken Goujons house-seasoned fries, Heinz beans
4oz Burger cheese, house-seasoned fries, Heinz beans
Tomato Penne Pasta V garlic ciabatta
Mini Battered Haddock Fillet house-seasoned fries, mushy peas

TO FINISH

Warm Chocolate Brownie chocolate ice cream, chocolate sauce
Selection of Ice Creams
Sticky Toffee Pudding toffee sauce, clotted cream ice cream