



## TO START

Roast tomato soup with goats cheese crumb and basil pesto £5.25 (GF) (V)  
 Seared scallops, garden pea purée, fresh pea shoots and capers £11.95(\*£4.00) (GF)  
 Garlic infused grilled sardine, balsamic cherry tomato and warm corn bread £8.95  
 Chicken liver parfait, gooseberry chutney and toasted walnut bread £8.95  
 Ballantine of ham hock with celeriac remoulade £8.95 (GF)  
 Rock oysters simply served over ice with fresh lemon 6...£12.00(\*£6.00) 12...£24.00(\*£18.00) (GF)  
 Llandudno Smokery cured salmon, traditional accompaniments and horseradish cream £9.95(\*£2.00) (GF)  
 Smoked duck and warm confit duck with toasted hazelnut salad and rhubarb compote £9.95(\*£2.00) (GF)

## FROM THE GRILL

Steaks simply grilled to your preference with vine ripened plum tomatoes, field mushrooms & chips

Rump steak 8oz...£19.95(\*£2.00)  
 Rump steak is the least tender of all our steaks we serve but one of the most flavoursome of cuts as the muscle works hard on the beast.  
 "We recommend this steak is cooked medium rare or medium"

Sirloin steak 8oz...£22.95(\*£3.00) 12oz...£25.95(\*£9.00)  
 Sirloin steak is not as tender as the fillet but it has more flavour  
 "We recommend you have this steak cooked medium rare or medium"

Rib eye 10oz...£25.95(\*£9.00)  
 With rib eye steak you can have the best of both; it's tender and full of flavour  
 "It's best from rare through to medium"

Fillet 8oz...£32.50(\*£14.00)  
 Fillet steak is the most tender, but not as full in flavour  
 "We recommend you have this steak cooked rare or medium"

Chateaubriand for 2 £65.00(\*£37.00)

\*Weights are approximate pre cooked meat

## FISH

Grilled local mackerel, cumin potato and mango salsa £18.95 (GF)  
 Fillet of salmon, local crab ravioli, summer pearl vegetables and orange butter sauce £18.95  
 Grilled fillet of seabass, gnocchi, samphire and choron sauce £19.95(\*£2.00)  
 Hake with sauce vierge and olive potato £18.95 (GF)  
 Posh fish & chips: local plaice cooked in a light batter with hand cut chips & garden pea purée £17.95

## MEAT

Breast of chicken, fondant potato, creamed baby gem, peas and baby onion £18.95 (GF)  
 Twice cooked belly pork with white pudding, pressed potato and broad beans £18.95  
 Homemade 6oz Welsh beef burger, smoked Caerphilly, Anglesey streaky bacon, & hand cut chips £16.95  
 Noisette of Welsh lamb, mini hot pot, with tomato and basil cous cous £19.95(\*£2.00)

## VEGETARIAN

Asparagus and pea risotto starter...£7.95 main...£14.95 (GF)  
 Field mushroom, spinach, puff pastry, pine nut galette starter...£7.95 main...£14.95  
 Gnocchi served with marinated artichokes, olives and fine herbs starter...£7.95 main...£14.95

## SIDES

\*All sides are £3.45

Hand cut chips  
 Creamed potatoes  
 Buttered new potatoes  
 Chantenay carrots  
 Savoy cabbage and leek  
 Field mushrooms  
 Onion rings  
 Mixed salad

## SAUCES

\*All sauces are £2.75

Peppercorn  
 Béarnaise  
 Red wine bordelaise  
 Please ask your waiter for mustards

Hotel guests on inclusive terms may select 3 courses for dinner from this menu. Items indicated with an \* asterisk incur supplemental charges.

Available 12 Noon – 3:00 PM 6:30 PM – 10:00 PM

To ensure the best quality all of our food is cooked fresh so there may be a slight wait