



TO START

Garden pea soup with mint & crème fraiche £4.95
 Saffron risotto with asparagus & broad beans Starter £7.95 Main £11.95
 Llandudno Smokery cured salmon, horseradish cream £9.95
 Rock oysters simply served over ice with fresh lemon 6...£12.00(*£6.00) 12...£24.00(*£18.00)
 Butter poached corn fed chicken Caesar £9.50
 Buffalo mozzarella with caponata bruschetta £8.25
 Beef carapaccio with truffle oil dressing & parmesan shavings £7.95
 The Quay prawn cocktail £7.95

FROM THE GRILL

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

Rump steak 8oz...£16.95 10oz...£19.95(*£4.00)
 Rump steak is the toughest steak 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...£22.50(*£2.00) 12oz...£24.95(*£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...£24.95(*£8.50) 12oz...£28.25(*£12.00)

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...£29.95(*£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

Great Orme lobster, chips, homemade ketchup £34.00(*£16.50)

FISH, PASTA & VEGETARIAN

Puff pastry pithivier of wild mushrooms on leaf spinach with glazed summer vegetables £10.50 (V)

Pasta, rocket, cherry tomato & asparagus dressed with fresh pesto Starter...£6.25 Main...£10.25 (V)

Seared tuna loin niçoise £19.95

Linguine with chilli coriander and crab Starter...£7.50 Main...£14.00

Anglesey wild seabass with vanilla cream & baby fennel £15.95

Posh fish & chips: trio of salmon, seabream and local plaice cooked in a light batter with

chips & garden pea puree £16.95

Grilled mackerel with rhubarb, horseradish & crème fraiche £12.95

MEAT

Braised Welsh lamb shoulder with broad beans and tarragon £13.95

Breast of corn fed chicken forestière £15.95

Pavé of liver, Lyonnaise onions, crisp pancetta and sauté potatoes with a rich red wine sauce £13.50

Homemade 6oz Welsh black beef burger on a floured bun with baby gem, beetroot, smoked Caerphilly,

Anglesey smoked streaky bacon, & hand cut chips £14.95

CHILDREN'S MENU

1 Course £4.95 2 Courses £7.95 3 Courses £10.95

STARTERS

Choose from...

Tomato or chicken soup / Fresh melon / Garlic bread

MAIN

Choose from...

Mini fish & chips with garden pea purée / Sausages, creamy potato mash and gravy /

Homemade cheese & tomato pizza and chips

DESSERT

Choose from...

Ice cream / Fresh fruit salad / Banana split

WHY DO WE USE WELSH BLACK BEEF?

This is probably best summed up in the words of the farmer Brian Thomas who supplies the Welsh black beef from Plas Coedona, Llanerch-y-medd, Ynys Môn, just 34 miles from The Grill Room.

"We are justifiably proud of our award winning Black Beef. There are a number of factors that we believe combined together, produce our superb beef.

Our system of farming the cattle on extensive grazing on the clover-rich Anglesey pastures results in the beef having more flavour.

We hang our beef for 3 weeks to enhance tenderisation and add more flavour. Our meat is hung in the natural way, on the bone, not as others do by maturing de-boned meat in vacuum packs.

We believe that we have an excellent team of butchers in our on-farm butchery, which ensures that all meat orders reaches our customers having being cut to an exceptionally high standard."

Our steaks are cooked on a chrome griddle and at a very high temperature, so your steak is not losing any moisture during the cooking process. When cooking our steaks to your preference, we do allow at least 10 minutes of resting time after cooking allowing the meat to relax and be at its most tender when served.

SIDES

All sides are £2.95

Hand cut chips
 Creamed potatoes
 Potato gratin
 Sautéed new potatoes with shallots
 Buttered carrots
 French beans
 Portobello mushrooms
 Onion rings
 Mixed leaves
 Tomato, basil, onion & vinaigrette

SAUCES

All sauces are £2.00

Peppercorn
 Béarnaise
 Red wine bordelaise
 Barbeque
 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