

## Dinner Menu

### Starters & Light Bites

<b>Smoked Salmon and Horseradish Mousse</b> (F,G,D,SD,Mu) Textures of beetroot, avocado, peas and tarragon	<b>£10.50</b>
<b>Ham Hock and Chicken Pressing</b> (G,D,E,Mu) Burnt aubergine purée, radish and leaves	<b>£6.50</b>
<b>Sweetcorn and Coriander Risotto</b> (V,N,D,SD) Toasted pine nuts, Gran Levante cheese, pea shoots	<b>£10.50</b>
<b>Welsh Bruschetta</b> (V,SD,D,G) Welsh goat's cheese mousse, pickled pumpkin, artisan bread, Welsh Lady tomato chutney, toasted seed dressing	<b>£8.95</b>
<b>Salt and Chilli Squid</b> (M,E,SD) Tartare sauce and lemon	<b>£6.95</b>
<b>Butternut Squash Velouté</b> (V,D) Toasted pumpkin seeds, chive crème fraiche	<b>£4.95</b>

### Main Courses

<b>Rump of Welsh Lamb with Rosemary Sausage</b> (D,SD,N) Braised red cabbage, thyme potato, bacon and hazelnut dressing	<b>£24.00</b>
<b>Wild Mushroom, Celeriac and Spinach Pie</b> (V,G,D,SD,C) Watercress and pickled shallot salad, served with fries	<b>£16.95</b>
<b>Grilled Stone Bass with Garlic Sautéed Potatoes</b> (F,M,G,D,C) Mussel, corn and chorizo chowder, kale and spinach	<b>£18.50</b>
<b>Braised Pork Belly</b> (G,D,E,SD,Mu,C) Black pudding, celeriac remoulade and apple purée, jus	<b>£16.50</b>
<b>Basil Gnocchi with Gran Levante and Lemon</b> (V,G,D) Roasted cherry tomatoes, peas, broad beans and asparagus	<b>£15.00</b>
<b>8oz Sirloin Steak</b> (D,SD,E) With Halen Môn salted chunky chips, tomato, mushroom and watercress, served with your choice of Cognac and peppercorn or béarnaise sauce	<b>£28.50</b>
<b>North Wales Reared Chicken Breast</b> (SD,D) With Halen Môn salted chunky chips, tomato, mushroom and watercress, wild mushroom and tarragon sauce	<b>£18.00</b>

### Desserts

<b>Poached Pineapple and Coconut Custard Tart</b> (V,SD,E,D,S,N,G) Rum and raisin salsa, coconut sorbet	<b>£7.50</b>
<b>Sticky Toffee Pudding</b> (V,G,E,D,SD) Spiced caramel sauce, Chantilly cream	<b>£6.50</b>
<b>Raspberry and Pistachio Opera</b> (V,SD,E,D,S,N,G) Chocolate mousse, burnt white chocolate, raspberry	<b>£7.50</b>
<b>Dark Chocolate Fondant</b> (V,D,G,E,S) Raspberry sorbet	<b>£6.95</b>
<b>Welsh Cheese Selection</b> (D,G,E) Perl Las, Perl Wen, Caerphilly and Pant-Ysgawyn goat's cheese, served with artisan crackers, celery, grapes and chutney	<b>£11.95</b>

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.