

## Alfresco Dining Menu

Available 12.00pm – 9.30pm

### Light Bites & Salads

<b>Smoked Salmon and Horseradish Mousse</b> (F,G,D,SD,Mu) Textures of beetroot, avocado, peas, tarragon	<b>£10.50</b>
<b>Ham Hock and Chicken Pressing</b> (G,D,E,Mu) Burnt aubergine purée, radish and salad 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 seeds, dressing	<b>£8.95</b>
<b>Salt and Chilli Squid</b> (M,E,SD) Tartare sauce and lemon	<b>£6.95</b>
<b>Caesar Salad</b> Gem lettuce in a classic Caesar dressing with anchovies, Parmesan and croutons	
<b>Classic</b> (D,E,G,F,Mu,S)	<b>£10.95</b>
<b>With Chicken Breast</b> (E,G,F,D,Mu,S)	<b>£11.95</b>

### Main Courses

<b>Braised Beef and Tenby Harbwr Ale Pie</b> (G,S,D,E,SD,C) Watercress and pickled shallot salad, served with fries	<b>£16.95</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>Welsh Beer Battered Fish and Chips</b> (F,G,E,SD) Tartare sauce, crushed peas, Halen Môn salted chunky chips	<b>£16.50</b>
<b>Grilled Stone Bass with Garlic Sautéed Potatoes</b> (F,M,G,D,C) Kale, spinach and mussel, corn & chorizo chowder	<b>£18.50</b>
<b>Braised Pork Belly</b> (G,D,E,SD,Mu,C) Black pudding, celeriac remoulade, 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) Tomato, mushroom and watercress, served with Halen Môn salted chunky chips and your choice of cognac and peppercorn, or béarnaise sauce	<b>£28.50</b>
<b>North Wales Reared Chicken Breast</b> (SD,D) Tomato, mushroom and watercress, served with Halen Môn salted chunky chips and 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>Orange, Thyme and Polenta Cake</b> (V,SD,E,D,G) Orange and ginger compote, orange ripple ice cream	<b>£7.25</b>
<b>Raspberry and Pistachio Opera</b> (V,SD,E,D,S,N,G) Chocolate mousse, burnt white chocolate, raspberries	<b>£7.50</b>
<b>Welsh Cheese Selection</b> (V,D,G,E) Perl Las, Perl Wen, Caerphilly and Pant-Ysgawn goat's cheese, served with artisan crackers, celery, grapes and chutney	<b>£11.95</b>

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.