

# Menu

*Served Tuesday - Saturday from 6-8.45pm*

*Please inform your server of any food allergies, some products or dishes may have changed since your last visit.*

## Starters

|   |    |
|---|----|
| Spiced duck croquette,<br>blood orange purée                    | 10 |
| Cured mackerel, cucumber salsa,<br>tapioca crisp, dill aioli    | 11 |
| Thai green velouté, spring vegetables,<br>chilli, coconut cream | 9  |
| Smoky Harissa Tapenade hummus,<br>charred Romana sourdough      | 8  |

## Mains

|  |    |
|--|----|
| Herb-crusted lamb rump, braised lamb<br>croquette, cucumber, ricotta, lamb jus | 26 |
| Braised beef short rib, pomme purée,<br>hispi cabbage, bacon, red wine jus     | 26 |
| Seafood linguine, lobster cream sauce  | 24 |
| Pan-roasted cod loin, spring chowder,<br>samphire                              | 24 |
| Potato gnocchi, basil pesto, burrata,<br>seasonal vegetables                   | 22 |
| 14-day aged fillet steak, fries,<br>peppercorn sauce, confit garlic            | 36 |
| Vegan cheeseburger, chipotle<br>mayonnaise, crispy onions, fries               | 20 |

## Desserts

|   |    |
|---|----|
| Rhubarb and custard, chilled  | 9  |
| Lemon drizzle, limoncello marmalade,<br>lemon butterscotch, clotted cream, curd   | 9  |
| Chocolate cheesecake, Honeycomb,<br>chocolate sauce                               | 9  |
| Vegan caramel brownie, chocolate<br>ice cream, strawberry                         | 8  |
| Selection of Snowdonia cheeses,<br>crackers, chutney, grapes &<br>homemade butter | 12 |

## Sides

|                  |   |
|------------------|---|
| Fries            | 4 |
| Chunky chips     | 4 |
| Henllan bread    | 4 |
| Seasonal greens  | 4 |
| Peppercorn sauce | 3 |
| House salad      | 4 |