

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

French onion soup, Snowdonia cheese croutons	9
Beetroot salmon, whipped goats cheese, brioche, pickled cucumber, radish	11
Pressed beef short-rib, celeriac puree, spiced croutons	11
Harissa hummus, chargrilled pitta, herb oil	8

Mains

Slow cooked local lamb shoulder, confit potatoes, carrot puree, lamb jus	26
Seafood linguini, creamy lobster sauce	24
Gnocchi, creamy wild mushrooms & porcini sauce, chestnuts, parmesan	22
Chargrilled pork ribeye, roast garlic & herb butter, harissa french fries	22
8oz 14 day aged fillet steak, fries, peppercorn sauce, confit garlic	36
Vegan cheese burger, pretzel bun, chipotle mayonnaise, crispy onions, spiced fries	20

Desserts

Spiced rum bread & butter pudding, rum & raisin ice cream, crème anglaise	10
Oreo white chocolate cheesecake, chocolate shavings, chocolate sauce	9
Selection of Snowdonia cheeses, crackers, chutney, grapes & homemade butter	12
Vegan caramel brownie, chocolate ice cream, strawberry	8

Sides

Parmesan confit potatoes	5
Fries	4
Chunky chips	4
Henllan bread	4
Greens	4
Peppercorn sauce	3
House salad	4
Wild mushroom & porcini sauce	4