

# 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

Roast summer squash velouté, chili & cheese croute	9
Spiced duck croquette, blood orange puree	11
Slow cooked beef skewer, Chimichurri, Yogurt & cucumber relish	12
Salmon gravadlax, goats cheese curd, croute, cucumber salsa	12

## Mains

Herb-cruste lamb rump, lamb croquette, cucumber, ricotta, lamb jus	26
Braised beef short rib, pomme purée, hispi cabbage, bacon, red wine jus	26
Potato gnocchi, basil pesto, burrata, summer greens	22
Pan fried cod loin, Thai green sauce, crab gnocchi	24

## Sides

Fries	4
Chunky chips	4
Henllan bread	4
Seasonal greens	4
House salad	4
Peppercorn sauce	3
Crispy potato, fresh herb dressing	4

## Grill Menu

Char grilled seabass, crispy potato, fresh herb dressing	22
Char grilled Jerk chicken supreme, grilled vegetables, tzatziki, salad	22
Char grilled hispi cabbage, Miso butter, soubise sauce, hot honey	18
14- day aged fillet steak, fries, peppercorn sauce, confit garlic	36

## Desserts

Bailey's chocolate tart, milk chocolate mousse, white chocolate shavings	9
Lemon drizzle, limoncello marmalade, lemon butterscotch, clotted ice cream, curd	9
Apple crumble cheesecake, apple essence	9
Kirsch Cherry Pavlova, crème diplomate	9
Selection of Snowdonia cheeses, crackers, chutney, grapes, homemade butter	12