

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

Leek & potato soup, henllan bread	8
Beetroot salmon gravadlax, brioche, whipped goat's cheese, cucumber	11
Braised chipotle short ribs, crispy onions, salsa, sesame	11
Black bomber & leek croquette, caramelised onion puree, parmesan	10
Chargrilled pitta bread, harissa hummus (ve)	8
Halloumi bites, chilli jam (v)	8

Mains

Slow cooked local lamb shoulder, confit potatoes, textures of courgette, feta, lamb jus	26
Seafood linguine, haddock, salmon, king prawns, lobster, and chilli bisque	24
Char-grilled pork ribeye, homemade nduja butter, fries & salad	24
Homemade gnocchi, creamy wild mushroom & porcini sauce, chestnuts, parmesan	22
Vegan burger, pretzel bun, chipotle mayonnaise, crispy onions, lettuce & fries (ve)	19
Butternut squash, spinach, red pepper Balti, wild rice, naan bread (ve)	18
12-inch pomodoro pizza, burrata cheese, jalapeno, sweet pearl peppers (v)	16
8oz 14 day aged fillet steak, fries, peppercorn sauce, confit garlic	35

Desserts

Spiced rum bread & butter pudding, rum & raisin ice cream, crème anglaise	10
Salted caramel tart, clotted cream ice cream	10
Selection of Snowdonia cheeses, crackers, chutney, grapes, homemade butter	12
Chocolate brownie, strawberry & prosecco salsa, sorbet (ve)	8

Sides

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