

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
Chicken liver pate, toasted brioche, Blackberries	10
Cured salmon, Goats cheese Brulee, crouton	12

Mains

Herb-crusted 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, pine nuts	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
French Trim Pork Cutlet, smoked paprika butter, fries, salad	22
14- day aged fillet steak, fries, peppercorn sauce, confit garlic	36

Desserts

Summer fruit tart, creme patissiere, Yogurt ice cream	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