

Menu

A la Carte 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, Gruyère cheese croute	9
Teriyaki glazed shredded duck, bao bun, Thai salad	11
Beetroot cured salmon, toasted ciabatta, cream cheese & chive oil	11
Black bomber & leek croquette, caramelised onion puree	10

Mains

Slow cooked local lamb shoulder, confit potatoes, pea puree, lamb jus	26
Curried tempura cod, minted peas, warm tartare sauce, confit chips	24
Herb-roasted Chicken supreme, Diane sauce, wild rice, Tenderstem broccoli	24
Char-grilled pork ribeye, homemade nduja butter, fries & greens	24
Pan-fried Gnocchi, creamy wild mushroom sauce, parmesan, toasted pine nuts	22
8oz 14-day aged Fillet steak, fries, peppercorn sauce, confit garlic	35

Desserts

Selection of Snowdonia cheeses, crackers, chutney, grapes, homemade butter	12
Salted caramel crème brulee & shortbread	10
Apple tarte tatin, gelato ice cream, spiced rum toffee sauce	10
Kirsch cherry brownie, honeycomb, Madagascar vanilla gelato	10

Sides

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