

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

Roasted vine tomato & basil velouté, parmesan & herb croustade	9
Lobster custard, apple, fennel & crab salad, croustade	11
Braised chipotle short ribs, crispy onions, salsa, sesame	11
Black bomber & leek croquette, caramelised onion puree, parmesan	10

Mains

Slow cooked local lamb shoulder, confit potatoes, textures of courgette, feta, lamb jus	27
Pan fried seabass, ratatouille, pesto	25
Crab & ricotta agnolotti pasta, lobster & chilli bisque	25
Pan fried duck breast (served pink), potato, confit duck leg, cabbage	25
Char-grilled pork ribeye, homemade nduja butter, fries & salad	25
Pan fried gnocchi, ricotta, basil pesto, seasonal greens, pistachio nuts, parmesan	23
8oz 14 day aged fillet steak, fries, peppercorn sauce, confit garlic	35

Desserts

Dark chocolate mousse, cherry compote, chocolate shavings	9
Spiced rum bread & butter pudding, rum & raisin ice cream, crème anglaise	10
Custard tart, strawberry & prosecco salsa, sorbet	10
Selection of Snowdonia cheeses, crackers, chutney, grapes, homemade butter	12

Sides

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