

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

Goats cheese brûlée, fresh figs, fig jam & crispy crouton	9
Seafood chowder, toasted ciabatta, herb oil	9
BBQ chipotle crispy beef brisket, steamed bao bun	9
Chicken liver pate, mushrooms, toasted ciabatta, spiced chutney	9

Mains

Herb roast chicken breast, confit chips, peppercorn aioli, greens	22
Confit pork belly, smoked cabbage, pomme puree, baby onion & tarragon juices	22
Pan-fried gnocchi, textures of pumpkin, sage, parmesan	22
Seafood linguini, salmon, cod, prawns & lobster sauce	22
Pan-fried cod, cauliflower, nduja spiced potatoes, chardonnay sauce	24
Slow-cooked local lamb shoulder, confit potatoes, spiced pumpkin puree, carrots, lamb jus	25
10oz 28-day aged ribeye steak, confit garlic, fries & peppercorn sauce, salad	30

Desserts

Banoffee cheesecake, butterscotch & spiced rum sauce	9
Chocolate crèmeux, hazelnuts, shortbread	9
Apple tarte tatin, gelato ice cream, caramel sauce	9
Selection of Snowdonia cheeses, crackers, chutney, grapes & homemade butter	11

Sides

Fries	4
Chunky chips	4
Henllan bread	4
Greens	4
Peppercorn sauce	4
House salad	4