

# 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

Creamy corn chowder, crusty bread, homemade butter (v)	9
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

## Mains

Slow cooked local lamb shoulder, confit potatoes, textures of courgette, feta, lamb jus	26
Pan fried cod, crushed chorizo potato, cauliflower puree, chardonnay sauce	24
Crab & ricotta agnolotti pasta, lobster & chilli bisque	25
French trimmed chicken supreme, crispy potato, textures of corn	25
Char-grilled pork ribeye, homemade nduja butter, fries & salad	24
Homemade gnocchi, creamy wild mushroom & porcini sauce, chestnuts, parmesan	22
8oz 14 day aged fillet steak, fries, peppercorn sauce, confit garlic	35

## Desserts

Coconut panna cotta, passion fruit, dark chocolate, malibu	9
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

## 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