

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

Spiced butternut squash velouté, Toasted pumpkin seeds	9
Aromatic duck croquette, Plum puree	11
Chicken liver pate, Toasted brioche, blackberries	11
King Prawn Toast, Fennel & apple salsa, Crevette, Lobster Mayonnaise	11

Mains

Herb-crusted lamb rump, lamb croquette, carrot, jus	26
Braised beef short rib, pomme puree, Spiced red cabbage, Sauce Bourguignon	26
Wild mushroom potato gnocchi, porcini Sauce, chestnuts, aged Italian style Cheese	22
Pan fried cod loin, confit leek, Pomme puree, Crayfish Beurre Blanc	24
Pan fried chicken supreme, crispy Confit potato, Diane sauce	22
14-day aged fillet steak, fries, peppercorn sauce, confit garlic	36

Desserts

Dark Chocolate baked Alaska, Chocolate sauce	9
Lemon drizzle, limoncello marmalade, lemon butterscotch, clotted cream ice cream, curd	9
Apple crumble cheesecake, apple essence	9
Selection of Snowdonia cheeses, crackers, chutney, grapes, homemade butter	12

Sides

Fries	4
Chunky chips	4
Henllan bread	4
Seasonal greens	4
House salad	4
Peppercorn sauce	3
Crispy Confit potatoes	5
Diane sauce	4

VICTORIA
brasserie