

ALL MENUS ARE SUBJECT  
TO CHANGE



**FOOD ALLERGY??** Before placing your order please inform a member of staff if a person has a food allergy

**Starters**

*Mediterranean tomato & herb soup\**

*Chunky vegetable & red lentil soup\* (Vegan)*

*Pan fried Piri piri king prawns with a lemon & herb peri peri mayonnaise*

*Fresh Galia melon pearls with seasonal fruit, finished with prosecco strawberry sorbet\**

*Creamy garlic mushrooms glazed with melting mozzarella, garlic bread\*\**

*Smooth chicken liver pate, toast & an apple real ale chutney\*\**

*Snowdonia cheddar, chive & Welsh ale pate with toast & chutney (V)*

*Lightly grilled goats cheese on a warm potato cake, red onion marmalade*

*Hot fish trio – Thai salmon fishcake, tempura battered prawns & plaice goujons with a sweet chilli dip*

*Cold fish plate - prawns, crayfish, 'hot' smoked salmon & crab claw meat with a Marie Rose sauce\**

*Grilled black pudding, Cumberland sausage, soft poached egg & smoked bacon*

**\*Gluten Free**

**\*\*Gluten Free Options**

**Vegetarian mains - 2 courses £15.95**

*Roast vegetable puff pastry tart with a tomato & garlic sauce, glazed with melting mozzarella*

*Thai vegetable curry – baby corn, sweet potato, peppers, green vegetables in a fragrant coconut, lime & lemon-grass sauce with Jasmine rice*

ALL OUR MEAT BASED SAUCES ARE GLUTEN FREE

**2 courses £18.95**

**(EARLY BIRD OFFER AVAILABLE UNTIL 6:45pm: 2 COURSES £16.95)**

*Carved Welsh lamb rump served with a rich lamb gravy & Lyonnaise potatoes*

*Beef bourguignon - slow braised top rump pieces with red wine, button onions, smoked bacon & mushrooms, served with a bubble & squeak cake*

*Baked salmon fillet with a prawn & crayfish, white wine, cream sauce*

*Pan fried pork fillet medallions with an apple, Calvados & cider sauce*

*Spanish chicken - baked fillet marinated in Mediterranean herbs & spices, topped with Manchego cheese & served with a tomato & chorizo sauce, sweet potato fries*

**2 courses £21.95**

**(not included in early bird offer)**

*Grilled fillets of seabass with a spicy Asian glaze, served with sweet potato fries*

*Grilled halibut steak in a prawn & crayfish, white wine, cream sauce*

*Steak frites - 10oz sirloin served with French fries & peppercorn sauce*

*8oz Edwards of Conwy 'Bistro' rump steak with French fries & peppercorn sauce*

*Half a slow roasted duck in an Oriental sauce infused with Eastern herbs & spices*

*Bistro beef Wellington - 5oz fillet steak with chicken liver pate, mushrooms and shallots wrapped in puff pastry & served with a rich Madeira sauce (20 minutes cooking time)*

*Medallions of beef fillet with a Diane sauce (mushrooms, brandy, mustard & cream)*

*8oz prime fillet steak (£5.00 supp) served with either a peppercorn OR port & stilton sauce*

***Main courses are served with chips, dauphinoise potatoes & a selection of fresh vegetables.***