



NIBBLES, STARTERS ├─ TAPAS

MARINATED OLIVES VE, GF 5

HUMMUS & PITTA BREAD VE 6.5

ARTISAN BREADS VE 7 olive oil, aged balsamic

GARLIC CIABATTA V 6.5 with cheese V 7.5

SOUP OF THE DAY V. GFA 7.5 welsh butter, artisan breads

CRISPY HALLOUMI V. GF 8.5 beef tomato & roast pepper salad, sweet chilli drizzle

CREAMY GARLIC MUSHROOMS V 8.9 spinach, herbs, toasted sourdough

PATATAS BRAVAS VE, GF 8.5 smoked paprika, garlic aioli

BUTTERMILK CHICKEN 10.5 hot honey buffalo sauce, ranch dressing, chives

CRISPY BREADED WHITEBAIT 9.5

salad, tartare sauce

BURY BLACK PUDDING CROSTINI 10.5

caramelised apple, pearl las, onion marmalade

PRAWN & CRAB TIAN GFA 11 citrus mayonnaise, toasted ciabatta

CRISPY BELLY PORK GF 11 peking sauce, shredded spring onion

CHICKEN LIVER PATE GFA 10 brandy, apple & cider chutney, toasted sourdough

TEMPURA VEGETABLES V 9 honey, ginger & soy reduction

SIDES

SKIN ON CHIPS VE,GF 6 FRENCH FRIES VE, GF 6

SALT N CHILLI FRIES a VE, GF 7

DRESSED SALAD VE,GF 6

ONION RINGS VE 6

CRISPY HALLOUMI V,GF 7

MAINS

ROAST WELSH LAMB RUMP GF 26.5

mint & redcurrant jus, crushed new potatoes, fresh market vegetables

BRAISED WELSH BEEF BAVETTE GF 22

bourguignon sauce, creamed potatoes, fresh market vegetables

PAN FRIED COD LOIN GF 22.5

roasted red pepper. white wine & basil cream, crushed new potatoes, fresh market vegetables

GRILLED CHICKEN & SWEET CURE BACON SALAD GFA 18.5

croutons, Parmesan, crispy onions, ranch dressing

SEAFOOD CHOWDER GFA 22.5

smoked haddock, salmon, mussels & king prawn, white wine cream, artisan breads

GREEK SALAD BOWL V.VEA.GF 18.5

chick peas, feta, roasted peppers, olives, oregano dressing

CRISPY SHREDDED BEEF VA 19.5

teriyaki, ginger & honey sauce, egg noodles, prawn crackers

THAI GREEN MONKFISH

CURRY GFA 24.5

sticky coconut rice, dipping breads WITH CHICKEN 21

CRISPY SHREDDED CHICKEN VA 19.5 🧈

Thai style sweet chilli sauce, sticky coconut rice, prawn crackers

FRESH MARKET HADDOCK GF 21.5

cask ale batter, mushy peas, skin on chips, tartare sauce

WELSH PORK AND LEEK SAUSAGE VA 18.2

caramelised onion gravy, crispy onions, creamed potato, fresh market vegetables

WILD MUSHROOM & SHALLOT STROGANOFF V.GFA 18.2

steamed rice, pitta Bread WITH CHICKEN 21

BURGERS

50Z STEAK BURGER GFA 18.5

sweetcure bacon, cheddar cheese, signature burger sauce, salad, fries, coleslaw

WELSH LAMB & ROSEMARY BURGER GFA 18.5

tzatziki, tomato & red pepper salsa, salad, fries, coleslaw

BUTTERMILK CHICKEN BURGER 19.5

sweetcure bacon, smoked cheddar cheese, signature BBQ sauce, salad, fries, coleslaw

CARROT, CUMIN & LENTIL BURGER V, VEA, GFA 18.5

crispy halloumi, tomato & red pepper salsa, salad, fries, coleslaw

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff who will be happy to provide the relevant information from our allergens pack

FROM THE CHARGRILL

802 MATURED RIBEYE STEAK GFA 32.5

onion rings, skin on chips

10oz MATURED SIRLOIN STEAK GFA 36.5 balsamic beef tomato,

onion rings, skin on chips

10oz PORK RIBEYE STEAK GFA 22.5

apple & cider chutney, onion rings, skin on chips **160Z CURED GAMMON** STEAK GF 22.5

hens egg, glazed pineapple peas, skin on chips

SAUCES £2 EACH

PEPPERCORN GF

LEEK & BACON GF

BEARNAISE GF

SMALL PLATES 14 EACH (LUNCHTIME ONLY)

GRILLED GAMMON GF

fried egg, peas, skin on chips

GRILLED CHICKEN & BACON SALAD GFA

ranch dressing, Parmesan

BATTERED HADDOCK GF mushy peas, skin on chips

WELSH PORK & LEEK SAUSAGE VA

onion gravy, creamed potato

WILD MUSHROOM STROGANOFF V,GFA steamed rice, pitta bread

CRISPY SHREDDED CHICKEN

thai style sweet chilli sauce, sticky coconut rice

EXCLUSIVE GASTROPUB, ST. DAVID'S PARK, ANGLESEY





LOADED FRIES 12 EACH

ORIENTAL

crispy beef, Thai style sweet chilli sauce, sesame seeds

CLASSIC GF

nachos cheese sauce, crispy bacon, jalapeno, crispy onions

FRENCH STYLE GF

garlic & parsley butter, parmesan

MEXICAN V,GF

tomato & red pepper salsa, jalapeño,melted cheese

FLATBREADS

LAMB KOFTA 19.5

feta, olives, salad, tzatziki, sweet chilli, fries

MARINATED CHICKEN 19.5

roast vegetables, salad, sweet chilli, tzatziki, fries

CRISPY HALLOUMI V 19

roast vegetables, salad, sweet chilli, tzatziki,fries

KIDS

(UNDER 12'S)

MAINS

SAUSAGE, FRIES, PEAS OR BEANS VA 9.5

CHICKEN GOUJONS, FRIES, PEAS OR BEANS 9.5

PENNE PASTA, TOMATO SAUCE, GARLIC BREAD V 8.5

FISH, CHIPS & MUSHY PEAS GF 10

CHICKEN BURGER, FRIES, COLESLAW 10

DESSERTS

SALTED CARAMEL PROFITEROLES V 7

CHOCOLATE BROWNIE SUNDAE V 7

(1 scoop)

PIZZA (12"STONE BAKED BASE)

NEOPOLITAN V, VEA, GFA 15.5

tomato & basil sauce, mozzarella

PEPPERONI GFA 16.5

tomato & basil sauce, pepperoni,mozzarella

CAPRA GFA 18

goats cheese, spinach, jalapeno, hot honey drizzle

CARNE 18.5

sausage, chicken, pepperoni, pancetta

BARBECOA GFA 18

bbq base, chicken, sweetcorn, pancetta

VERDURE VE,GFA 18

roasted vegetables, red pepper salsa, vegan mozzarella

SANDWICHES

(LUNCHTIME ONLY)

ON WHITE OR MALTED BLOOMER WITH COLESLAW & SALAD

TOASTED BRIE MELT VA,GFA 13

sweetcure bacon, cranberry relish

TOASTED CHARGILLED CHICKEN GFA 14

sweetcure bacon, mayo, lettuce, tomato

TOASTED ROAST VEGETABLES V,GFA 12

goats cheese, tomato & mild chilli chutney

WELSH TOPSIDE OF BEEF GFA 12

Dijon tarragon mayo, rocket

OPEN PRAWN GFA 13.5

marie rose dressing, gem lettuce

BLACK BOMBER WELSH CHEDDAR V,GFA 11.5

red onion, tomato, gem lettuce

PLEASE SEE OUR SPECIALS BOARD FOR CHEFS SEASONAL DISHES

GIFT VOUCHERS

PERFECT FOR FRIENDS AND RELATIVES, AVAILABLE FOR PURCHASE ON OUR WEBSITE | TAVERNONTHEBAY.CO.UK

FOOD ALLERGIES AND INTOLERANCES

V Vegetarian VA Vegetarian Available VE Vegan
VEA Vegan Available GF Gluten Free GFA Gluten Free Available