



1884

SIDES

Chunky Chips (v)	£3.50
Nigella and sesame seed flat bread served with Welsh butter and houmous	£4.75
Gran Padano, rosemary and white truffle infused chunky chips	£4.75
Beer battered onion rings	£3.50
Mixed antipasti with baby cornichon, pickled garlic, black and green olives and roasted red pepper	£4.95
Seasonal salad with a choice of Perl las cheese dressing or balsamic reduction	£3.50

All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place in respect of allergen awareness.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Our menu descriptions do not include all ingredients. Full allergen information is available on request.



M E N U

STARTER

Homemade soup of the day with bread roll and Welsh butter (*ve)	£5.95
Pulled pork and smoked cheddar bon bons with Welsh chutney and pea shoots	£6.95
Tea smoked chicken with ponzu glaze, roasted beetroot and toasted sesame slaw topped with puffed vermicelli	£6.95
Apple and spiced chickpea salad with roasted walnuts, crispy carrot ribbons and blue cheese dressing (*ve)	£6.95
	Main Course
	£12.95

MAIN MEAL

Baked prosciutto wrapped monkfish, crushed new potato and sauté green vegetables with a garlic and dill beurre blanc	£18.95
Sirloin steak, onion rings, triple cooked chips, moon blushed tomato, baked garlic and herb mushrooms and a mixed leaf salad <i>Add garlic and parsley butter or green peppercorn sauce for an extra £2.50</i>	£22.95
Edwards of Conwy 6oz beef burger, with Welsh cheddar cheese, caramelised onion chutney, beef tomato and crisp lettuce, served with house pickles and triple cooked chips	£16.95
Fried Quorn "shicken" fillet burger with crisp lettuce and chilli jam, topped with hash browns, vegan mayo and plant-based cheese served with house pickles and triple cooked chips (ve)	£16.95
Rosewood smoked haddock, cooked in homemade lemonade batter and served with triple cooked chips, homemade tartare sauce and peas	£17.95
Cauliflower pakora, chickpea samba dhal, Jera seed wild basmati rice and coriander and chilli chutney (ve) <i>Add tandoori masala tofu (ve) or chicken kebab for an extra £3.25</i>	£15.95
Chicken marinated with black garlic and herb served with mixed green leaves, cherry tomatoes, peppers, red and white quinoa, cucumber and French dressing	£16.95
Slow cooked pork belly, Welsh cider and thyme jus, creamy chive mashed potato, sauté green seasonal vegetables, carrot purée and apple sauce	£19.95
	DESSERTS
Warm chocolate brownie, vanilla ice-cream, dark chocolate shard, strawberry, and toffee sauce (*ve)	£6.95
Lemon and blueberry ‘Yr Wyddfa’ steamed pudding with hints of rosemary served with a Welsh Aber Falls whisky crème anglaise and homemade blueberry compote	£6.95
Dulce de leche panna cotta with a dark chocolate and coffee liquor ganache and biscuit tuille	£6.95
Homemade pavlova with Chantilly cream, roasted pineapple and apricot compote, mint leaves and dusted with raspberry powder	£6.95

v - vegetarian ve - vegan *ve - vegan available