

SPARKLING & CHAMPAGNE

	Bottle
Prosecco Spumante. Barocco, Italy. (VG) <i>Aromatic bouquet with a soft citrus palate and a zesty pear finish.</i> Also available by the 125ml glass - £7.50	£33.00
Prosecco Spumante Rosé. Barocco, Italy. (VG) <i>Ripe summer fruits with gentle floral notes and a creamy mousse.</i> Also available by the 125ml glass - £7.75	£35.00
Taittinger. Brut Reserve. N.V. (VG) <i>Peach and citrus with brioche hints and a fine, lingering mousse.</i> Also available by the 125ml glass - £14.95	£75.00
Taittinger. Cuvée Prestige Rosé. N.V. (VG) <i>Elegant with a velvet texture, fine bubbles and blackcurrant aromas.</i> Also available by the 125ml glass - £15.95	£90.00
Veuve Clicquot. Yellow Label. Brut. N.V. (VG) <i>Delicate flower aromas, a lively mousse and pears on the finish.</i>	£85.00
Laurent Perrier. Cuvée Rosé. N.V. <i>Fresh strawberry palate, subtle brioche and a crisp finish.</i>	£99.00
Taittinger. Comtes de Champagne. Blanc de Blancs. 2011 (VG) <i>Aromatic with a rich, creamy texture and a citrus-laden palate.</i>	£175.00

WHITE WINE

DRY, DELICATE, LIGHT

Pinot Grigio. Robinia, Italy. (VG) <i>Green apple palate with juicy lemon fruit and acacia flower aromas.</i> Also available by the 175ml glass - £8.50 250ml glass - £10.50	£29.00
Picpoul de Pinet. Le Beau Flamant, Languedoc. France. <i>Crisp and tangy with a melon palate and hints of zesty limes and pepper.</i> Also available by the 175ml glass - £9.75 250ml glass - £12.50	£36.00

Chablis. Seguinot Bordet, France. <i>Scents of peach and lemon with good minerality and a steely finish.</i>	£60.00
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DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc. Sepa Moya, Central Valley. Chile. (VG) <i>Apricot and mango aromas with zesty citrus and notes of red apple.</i> Also available by the 175ml glass - £8.75 250ml glass - £10.75	£30.00
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Sauvignon Blanc. Esk Valley, Marlborough. New Zealand. (VG) <i>Intense gooseberry fruits, a ripe guava palate and herbaceous notes.</i>	£33.00
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Albarino. Pirueta, Bodegas Gallegas, Spain. <i>Vibrant with a lime palate, juicy pear fruit and subtle almond hints.</i> Also available by the 175ml glass - £10.00 250ml glass - £13.50	£38.00
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Riesling. Cuvee Michel Leon, Alsace. <i>Fresh palate with orange aromas, mandarin fruit and good structure.</i>	£40.00
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Sauvignon Blanc. Cloudy Bay, Marlborough. New Zealand. <i>A medley of ripe tropical fruit with blossom aromas and a tangy finish.</i>	£75.00
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JUICY, FRUITY, RIPE

Chenin Blanc. Kraal Bay, Swartland. South Africa. (VG) <i>Peachy notes with abundant gooseberries, nectarines and ripe fig hints.</i>	£25.00
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Chardonnay. Hamilton Heights, South Eastern Australia. <i>Rich Chardonnay with ripe mango and peach and a crisp citrus palate.</i>	£29.00
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Vermentino. Domaine Astruc, Pays d’ Oc. France. (VG) <i>Rose-scented with pear flavours, pink grapefruit and mineral notes.</i>	£32.00
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FULL FLAVOURED, NUTTY, OAKED

Chardonnay. Verum, Bodega del Rio Elorza. Patagonia. (VG) <i>Subtle toast and vanilla nose, tropical punch and a savoury oak style.</i> Also available by the 175ml glass - £11.00 250ml glass - £15.50	£45.00
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Alchemy La Combe Pilate Viognier. M Chapoutier, Rhône Valley. France. <i>Peach aromas, almond and honeysuckle hints and mineral overtones.</i>	£48.00
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Rioja Blanco. Don Placero, Spain. <i>Clear and bright with a soft lemon palate and camomile hints.</i>	£32.00
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All wines sold by the glass are also available as 125ml (VG) - Vegan
All wines contain sulphites

ROSÉ WINE

	Bottle
Pinot Grigio Rosé. Robinia, Italy. <i>Crisp berry palate, floral characters and a ripe orchard fruit finish.</i> Also available by the 175ml glass - £7.50 250ml glass - £9.50	£27.00
Mi Mi Rosé. Grande Reserve, Cotes de Provence. France. <i>Delicately dry with wild strawberries, lemons and spring flower hints.</i> Also available by the 175ml glass - £10.50 250ml glass - £14.00	£40.00
Zinfandel Blush. Hawkes Peak, California. <i>Sweet strawberries and cream on the palate with watermelon hints.</i> Also available by the 175ml glass - £7.50 250ml glass - £9.50	£27.00

RED WINE

LIGHT, SIMPLE, DELICATE

Beaujolais Villages. Victor Berard, France. <i>Supple with damson and bramble fruit, silky tannins and a little spice.</i>	£36.00
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Riviera Pinot Noir. Vin de France. <i>Exceptionally smooth with delicious strawberries and gentle tannins.</i> Also available by the 175ml glass - £8.00 250ml glass - £10.25	£28.00
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Chianti Colli Senesi, Baronchini, Italy. <i>Fragrant, vibrant nose with raspberries, soft spice and wild herb hints.</i>	£38.00
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JUICY, MEDIUM, FRUIT-LED

Riviera Merlot. Vin de France. <i>Lush and rounded with ripe berries, violets and slightly smoky notes.</i> Also available by the 175ml glass - £7.50 250ml glass - £9.50	£27.00
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Chateau Beaubourg. Cotes de Bourg, Bordeaux. France. <i>Aromatic strawberry nose with vanilla, cinnamon and blueberries.</i>	£32.00
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Cabernet Sauvignon. ‘Les Thermes’, Domaine de la Baume, France. <i>Bouquet of black fruit, blackcurrant leaf notes and structured tannins.</i>	£33.00
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Cabernet Sauvignon. Cleefs Classic, South Africa. <i>Enticing dark fruit nose with a textured palate and supple tannins.</i> Also available by the 175ml glass - £9.00 250ml glass - £12.25	£34.00
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Rioja Tunante Tempranillo. Fincas de Azabache, Spain. (VG) <i>Powerful blackberry aromas with cherries, plums and liquorice notes.</i> Also available by the 175ml glass - £9.00 250ml glass - £12.25	£34.00
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Monte Velho Tinto. Alentejo, Portugal. (VG & ORGANIC) <i>Intense berry fruit palate, subtle notes of fresh spice and a long finish.</i>	£39.00
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Brouilly Tradition. Chateau la Terriere, Beaujolais. France. <i>Ripe berry and peony bouquet with an abundance of strawberries.</i>	£48.00
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SPICY, PEPPERY, WARMING

Shiraz. Kraal Bay, Swartland. South Africa. (VG) <i>Layered with blackberries and spice with cherries and a smooth finish.</i>	£25.00
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Malbec. Verum, Bodega del Rio Elorza. Argentina. (VG) <i>Ripe blueberries on the palate with vanilla, toast and sweet spice hints.</i> Also available by the 175ml glass - £11.00 250ml glass - £15.50	£45.00
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Parlez Vous Malbec. France. <i>Round and velvety with aromatic spice, brambly notes and cherries.</i>	£28.00
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Crozes Hermitage. Les Meysonniers Rouge. M Chapoutier, Rhône Valley. France. <i>Ample and round palate, stewed fruits and vanilla with violet aromas.</i>	£65.00
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SOPHISTICATED, ELEGANT

Avant Garde Pinot Noir. Domaine Carneros, California. (VG) <i>A delicate, rose petal nose with baked cherry pie and cinnamon hints.</i>	£70.00
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Reserve d’ Angludet. Margaux, Medoc. Cru Bourgeois, Bordeaux. France. <i>A jammy fruit bouquet with toasty vanilla notes and elegant tannins.</i>	£85.00
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SWEET WINE & PORT

Muscat St Jean Minervois. Domaine les Roumanis, France. (50cl) <i>Sweet and luscious with apricots, peaches and notes of honey.</i>	£30.00
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Taylor’s LBV Port. <i>Dense fruit on the palate with ripe plums and wild herbal notes.</i>	£40.00
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THE EBB & FLOW RESTAURANT

The tides of history and legend have certainly washed over Conwy and its river. Local giant Ifan Goch used to bathe his feet in the waters and they also provided a home to a fearsome monster, the Afanc. Llewellyn The Great, King of Gwynedd, was buried in the abbey which was nearby and the renowned Welsh rebel, Owain Glyndwr, once captured the castle whose ruins are still to be seen. Now, in more peaceful times, the ebb and flow of the River Conwy nourishes its famous mussels and provides a spectacular backdrop to our hotel. Croeso.

To all our guests that have booked a dinner package, this includes your choice of Starter & Main or Main & Dessert with some of the below items incurring additional supplement charges that are notated in brackets.

TO BEGIN

The Quay Rosemary, Sea Salted Focaccia for two with a Balsamic Dipping Oil £6.75 **(VG)**

Homemade Soup of The Day with Accompaniments £7.50 **(V)**

Chicken Liver & Orange Pâté with a Spiced Apple Chutney & Local Warm Sourdough £9.50

** Picpoul de Pinet. Le Beau Flamant, Languedoc. France. Glass - £9.75*

King Prawns & Salmon in a Mild Spiced Massaman Coconut Sauce with Minted Tabbouleh, Coconut & Tapioca Crisp £9.95 (£2.50 Sup)

Vegan Smoked Bacon & Cheese Arancini with a Toasted Almond & Sweet Pepper Romesco Sauce £7.95 **(VG) (Contains Nuts)**

Welsh Lamb Koftas with Garlic Naan Bread & Mango Chutney Dressing £8.95

** Riviera Pinot Noir. Vin de France. Glass - £8.00*

Baby Monkfish in a Langoustine Bisque with a King Scallop & Tarragon Tortellini £12.50 (£3.50 Sup)

MAINS

Treacle Cured Roast Lamb Rump, Slow Cooked Lamb Parcel, Carrot, Jerusalem Artichoke & a Blackcurrant Lamb Jus £29 (£4 Sup)

** Rioja Tunante Tempranillo. Fincas de Azabache, Spain. (VG) Glass - £9.00*

Oven Baked Cod Fillet, Lentil Chorizo & Seafood Cassoulet £27 (£5 Sup)

** Sauvignon Blanc. Sepa Moya, Central Valley. Chile. (VG) Glass - £8.75*

Wild Mushroom, Shallot & Sweetcorn Potato Gnocchi with a HP Vegan Jus & Celeriac Fritter £19.50 **(VG)**

Slow Roast Short Rib of Beef with a Mini Beef Bourguignon Cottage Pie, Butternut Squash, Cavolo Nero & Truffle £32 (£5 Sup)

** Malbec. Verum, Bodega del Rio Elorza. Argentina. (VG) Glass - £11.00*

Pan Fried Sea Bream, Samphire, Spinach & Sumac Risotto £26

** Albarino. Pirueta, Bodegas Gallegas, Spain. Glass - £10.00*

Roast Beetroot & Salsify Tarte Tatin with a Brie & Orange Fondant, Roast Hazelnut £19.50 **(Contains Nuts)**

Twice Cooked Chicken Topped with a Cordon Bleu Rarebit, Crispy Chicken Skin, Brioche & Parmesan Crumb with Dressed Courgette, Potato & Onion Seed Bhaji £23

** Chardonnay. Verum, Bodega del Rio Elorza. Patagonia. (VG) Glass - £11.00*

EXTRAS & SIDES £4.95

Hand Cut Chips • French Fries • Panache of Vegetables • Side Salad

DESSERTS

Pear, Prune & Almond Tart with Brown Bread Caramel Ice Cream £9 **(Contains Nuts)**

Vanilla Seed & Blackberry Crème Brûlée with Seibiant Rhubarb Tea Sorbet £9.25

Roasted Plum & Salted Caramel Cheesecake on a Hobnob Biscuit Base with a Honey Ice Cream £9.50

Classic Treacle Sponge Pudding with Stemmed Ginger Ice Cream £9

Rocky Road Dark Chocolate, Orange & Espresso Chocolate Marquise with Burnt Orange & Cointreau Sorbet £9.95 (£3 Sup)

A Selection of Parisella's of Conwy Ice Cream Topped with Meringue Shards £9.50

Award Winning Welsh & Irish Cheese with Local Bara Brith & Accompaniments £11.95 (£4 Sup)

** Taylors LBV Port*

** Sommelier recommendations, all wines served by the glass and by the bottle. A glass is 175ml*

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic content in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

V - Vegetarian VG - Vegan

October 2023