

DESSERTS

Tiramisu <i>Layers of Mascarpone, Espresso and Chocolate Shavings</i>	8.5
Toffee & Honeycomb Cheesecake <i>Toffee, Vanilla Ice Cream (GFA)</i>	8.5
Lemon Tart <i>Pistachio, Raspberry Sorbet</i>	8.5
Eton Mess <i>Strawberry, Cream, Meringue (GF)</i>	8
Hot Chocolate Fondant <i>Vanilla Ice Cream or Custard</i>	8
Sticky Toffee Pudding <i>Sticky Toffee Sauce, Vanilla Ice Cream, Honeycomb Shard</i>	8
Selection of Ice Creams or Sorbet	6
Welsh Cheeseboard <i>Crackers, Fig Chutney, Honey (GFA)</i>	12.5

Proudly Supporting Local

All of our Ice Cream is made locally, using Welsh dairy by Mario's Ice Creams.

All of our cheese is produced in stunning Snowdonia by Snowdon Cheese company. All of our beef is sourced from Welsh cattle with Celtic Pride butchers.

(V) vegetarian, (VE) vegan, (GF) gluten-free (GFA) gluten-free option available. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens. Please make your server aware of any allergies or dietary requirements as some dishes may need to be adapted.



The Bulkeley Hotel

BEAUMARIS, ISLE OF ANGLESEY

DINNER

DINNER

NIBBLES

Mixed Olives	5
Honey & Mustard Chipolatas	6
Selection Of Bread Rolls	5

TO START

Red Pepper Hummus	6
<i>Chilli, Almond Flakes, Toasted Bread (GFA) (V)</i>	
Soup Of The Day	8.5
<i>Warm Bread Roll & Butter (GFA) (V)</i>	
Prawn Cocktail	9.5
<i>Prawns Marie Rose & Smoked Salmon (GF)</i>	
Calamari	9.5
<i>Garlic Aioli, Lime</i>	
Duck Bon Bon	9.5
<i>Hoisin, Pickled Cucumber, Grilled Spring Onion</i>	
Chicken Liver Parfait	9
<i>Chargrilled Bloomer, Fig Chutney (GFA)</i>	
Tomato, Feta & Red Onion Bruschetta	8.5
<i>Balsamic Dressed Rocket, Parmesan, Balsamic Glaze (GFA) (V)</i>	

SEAFOOD

Fish & Chips	Small 15 / Large 18.5
<i>Peas & Tartare Sauce (GFA)</i>	
Pan Roasted Sea Bass	24.5
<i>Roast Asparagus, Parsnip Puree, Samphire, Prawn Croquette (GFA)</i>	
Prawn & Chorizo Linguine	21
<i>Garlic, Chilli, Cherry Tomato, Basil Oil</i>	
Spice-Baked Salmon	24.5
<i>Mediterranean Vegetables, Couscous, Broccoli, Cucumber Yogurt, Pesto (GFA)</i>	

SALADS

Roast Chicken Salad	16.5
<i>Grilled Chicken, Feta, Asparagus, Balsamic Tomato (GF)</i>	
Greek Salad	14.5
<i>Crisp Romaine Lettuce, Vine-Ripened Tomatoes, Cucumber, Red Onion, Green Bell Pepper, Kalamata Olives, Feta Cheese, Extra Virgin Olive Oil, Oregano (GF) (V)</i>	

THE GRILL

Chargrilled Bacon Chop	22.5
<i>Fried Egg, Grilled Pineapple, Chips (GF)</i>	
Celtic Pride Burger	18
<i>Celtic Pride Beef, Sweet Cured Bacon, Baby Gem, Tomato, Monterey Jack Cheese, Onion Rings, Mayonnaise & Your Choice of Chips or Fries</i>	
Celtic Pride Rib Eye Steak 225g	36
<i>Mushroom, Tomato, Onion Rings, Chips (GFA)</i>	
Celtic Pride Sirloin Steak 225g	36
<i>Mushroom, Tomato, Onion Rings, Chips (GFA)</i>	
Sauces - <i>Perl Las, Red Wine, Peppercorn</i>	3

MAINS

24 Hour Roast Pork Belly	21
<i>Roast Potato, Pickled Red Cabbage, Carrot, Apple Puree, Black Pudding Croquette, Cider Reduction (GFA)</i>	
Steak & Ale Pie	17.5
<i>Creamy Mash, Buttered White Cabbage, Roast Carrot, Gravy</i>	
Roast Chicken Breast	21.5
<i>Butter Braised Baby Gem, Peas & Leeks, New Potatoes & Parsley Oil (GF)</i>	
Beef Lasagna	16.5
<i>Dressed Rocket & Parmesan Salad, Garlic Bread</i>	
Spring Greens Risotto	18.5
<i>Spring Peas, Asparagus, Feta, Pea Shoots, Parsley Oil (GFA) (V)</i>	
Veggie Burger	15.5
<i>Veggie Burger, Baby Gem, Tomato, Onion Rings, Mayonnaise & Your Choice of Chips or Fries (V)</i>	
Veggie Lasagna	16.5
<i>Dressed Rocket & Parmesan Salad, Garlic Bread (V)</i>	

SIDES

Fat Cut Chips or French Fries	4.5
House Salad	4
Selection of Seasonal Vegetables	5
Garlic Bread	4
Onion Rings	4
Coleslaw	3