



# The Bulkeley Hotel

BEAUMARIS, ISLE OF ANGLESEY

## SUNDAY MENU

TWO COURSES - 26.5 | THREE COURSES - 32.5

### STARTERS

Soup Of The Day

*Warm Bread Roll & Butter (GFA) (V)*

Prawn Cocktail

*Prawns Marie Rose & Smoked Salmon (GF)*

Chicken Liver Parfait

*Crisp Breads, Fig Chutney (GFA)*

Tomato, Feta & Red Onion Bruschetta

*Balsamic Dressed Rocket, Parmesan, Balsamic Glaze (GFA) (V)*

### MAINS

Spring Greens Risotto

*Spring Peas, Asparagus, Feta, Pea Shoots, Parsley Oil (GF)*

Fish & Chips

*Peas & Tartare Sauce*

Pan Roasted Sea Bass

*Roast Asparagus, Parsnip Puree, Samphire, Prawn Croquette (GFA)*

### ROAST OF THE DAY

Pork, Beef or Chicken

Nut Roast (V)

*Served with Roast Potatoes, Mashed Potato, Seasonal Vegetables, Yorkshire Pudding, Gravy (GF)*

Chicken Salad

*Grilled Chicken, Feta, Asparagus, Balsamic Tomato*

### SIDES

Fat Cut Chips or French Fries 4.5 House Salad 4 Selection of Seasonal Vegetables 5 Garlic Bread 4  
Yorkshire Pudding 1.5 Cauliflower Cheese 4 Pigs in Blankets 6

(V) vegetarian, (VE) vegan, (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.



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## DESSERTS

### Tiramisu

*Layers of Mascarpone, Espresso and Chocolate Shavings*

### Toffee & Honeycomb Cheesecake

*Toffee, Vanilla Ice Cream (GFA)*

### Lemon Tart

*Pistachio, Raspberry Sorbet*

### Eton Mess

*Strawberry, Cream, Meringue (GF)*

### Hot Chocolate Fondant

*Vanilla Ice Cream or Custard*

### Sticky Toffee Pudding

*Sticky Toffee Sauce, Vanilla Ice Cream, Honeycomb Shard*

### Selection of Ice Creams or Sorbet

### Welsh Cheeseboard

*Crackers, Fig Chutney, Honey (GFA)*

### 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.

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