



SEPTEMBER DINNER MENU

Wednesday - Saturday 6 pm - 9.30 pm

STARTERS

White onion and Hafod organic cheddar soup	£4.50
Chicken liver pate with chutney and toast	£5.50
Caesar salad	£5.00
Derimon smokery traditional oak smoked salmon with rocket and salsa verde	£6.50
Goats cheese salad with salt baked beetroot, capers, pine nuts and red wine vinegar	£5.50
Seared scallops on mixed leaves with rosemary and anchovy sauce	£6.50
Saffron and spring onion risotto	£6.00

MAIN COURSES

Slow roast local belly pork and crackling with mashed potatoes, roast local parsnips, poached carrots and apple & grain mustard sauce	£13.50
Braised local lamb neck fillet, carrot and celery with mashed potatoes, honey and the braising juices	£13.50
Poached and roasted free-range chicken, crushed new potatoes, steamed summer cabbage and garlic sauce	£13.50
Casserole of aged local welsh black beef and red wine with mashed potatoes	£10.00
Raised free-range chicken, leek and home cured bacon pie with mashed potatoes and mixed green beans	£11.00
Aged local welsh black rib-eye steak with homemade chips, slow roasted plum tomato, Portabella mushroom and parsley butter	£17.00
Fish of the day, served with any one side dish from the list below. Please see our blackboard by the bar for today's fish	

SIDES

Homemade chips	£1.50
New potatoes	£1.50
Mashed potatoes	£1.50
Fine beans	£1.50
Chantenay carrots	£1.50
Baby plum tomato salad	£2.00

A vegetarian menu is also available

SEPTEMBER VEGETARIAN MENU

Wednesday - Saturday 12 pm - 2.30 pm 6 pm - 9.30 pm

STARTERS

Rocket, parmesan and slow roast baby plum tomato salad £5.00

Anglesey goats cheese salad with salt baked beetroot, capers, pine nuts and red wine vinegar £5.50

MAIN COURSES

Anglesey goats cheese tart, thyme pastry, warm new potatoes, spring onions and olive oil mayonnaise £10.00

Risotto with wild local porcini £11.00

SIDES

Homemade chips £1.50

New potatoes £1.50

Mashed potatoes £1.50

Fine beans £1.50

Mixed leaf salad £1.50

Chantenay carrots £1.50

Baby plum tomato salad £2.00

SEPTEMBER DESSERT MENU

All £5

Strawberries and raspberries with fresh thyme syrup and Caernarfonshire cream

Sticky toffee pudding with toffee sauce and crème fraiche

Triple chocolate mousse with crushed salted almond caramel

Warm cherry and almond crumble with vanilla ice cream

Vanilla pannacotta with fresh raspberries

Orange and almond cake with mascarpone cream

CHEESE £6

Perl Las organic blue cheese, Pont Gar Glas, Hafod organic cheddar, Perl Wen and Gorwydd Caerphilly with chutney, apple and oat biscuits

HOMEMADE ICE CREAMS

Per Scoop £1.50

Amaretto and amaretti biscuits

Baileys

Honey

Vanilla

Fresh lavender

DESSERT WINES

Brown Brothers Late Harvest Orange Muscat, Australia 2005 37.5cl £12.50

A unique dessert wine from the Mystic Park Vineyard in Victoria.

This is a lively yet elegant dessert wine with great intensity of flavour

£3.00 75ml measure

St. Stephan's Crown, Tokaji Aszu 5 Puttonyos, Hungary 1999 50cl £24.50

Deliciously sweet, complex, peachy, nectarine nose, dried apricots and honeyed palette. This great wine has fabulous balancing acidity that leaves the palette refreshed. A wonderful experience