

LUNCH MENU

Wednesday - Saturday 12 pm - 2.30 pm

STARTERS

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| White onion and cheddar soup | £5.00 |
| Chicken liver parfait with sourdough toast and pear & Bramley apple fruit cheese | £5.00 |
| Anglesey goats cheese salad with salt baked beetroot & marinated courgettes, walnuts, capers and red wine vinegar (v) | £5.50 |
| Homemade salt beef and rocket salad with Mynydd Du ewes milk cheese, lemon and rye bread | £6.50 |
| Pwllheli seafood's oak smoked salmon with lemon & olive oil mayonnaise and mixed cresses | £7.00 |
| Fried breaded free-range chicken on Caesar salad with Parmesan, rye bread and salted anchovies | £6.00/ £12.00 |

MAIN COURSES

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| Pan-fried home baked ham with homemade chips, two local free-range fried eggs, brown butter and sherry vinegar | £10.00 |
| Roast free-range chicken breast with soft polenta & Parmesan and broad beans cooked in brown butter | £14.00 |
| Raised free-range chicken, shallot, garlic and home sweet-cured bacon pie with mash, Swiss chard and gravy | £12.50 |
| Aged local Welsh black rib eye steak with homemade chips, slow roast vine ripened plum tomato, Portabella mushroom and tarragon butter | £17.50 |
| Steamed local welsh black beef & shallot suet pudding with mash, local carrots and gravy | £11.50 |
| Pan-roast salted fresh cod fillet with braised butter beans, slow cooked tomato & balsamic vinegar sauce, rye breadcrumbs and salsa verde | £16.50 |
| Risotto with portabella mushrooms and white truffle oil (v) | £12.00 |
| Fried potato and polenta gnocchi with slow cooked tomato and balsamic vinegar sauce, rocket, rye breadcrumbs and salsa verde | £10.00 |

A children's menu is also available

SIDES

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| Homemade chips | £2.00 |
| New potatoes | £2.00 |
| Mash | £2.00 |
| Chantenay carrots | £2.00 |
| Fine beans | £2.00 |

DESSERT MENU

All £5

Sticky toffee pudding with toffee sauce and crème fraiche

Milk chocolate and mascarpone cream with salted peanut caramel and amaretto ice cream

Vanilla pannacotta and cherry compote

Orange and almond cake with mascarpone cream

Lemon posset with wild raspberries and toasted homemade marshmallow

CHEESE £6

Perl Las, Pont Gar Glas, Hafod Organic Cheddar, Perl Wen and Gorwydd Caerphilly with oat biscuits and homemade pear and Bramley apple fruit cheese

HOMEMADE ICE CREAMS

Per Scoop £1.50

Amaretto & amaretti biscuits

Baileys

Honey

Vanilla

Fresh Lavender

Dark chocolate sorbet

DESSERT WINES

Brown Brothers Late Harvest Orange Muscat, Australia 2005 37.5cl

£14.00

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

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

£3.25 75ml measure

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

£26.00

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.