

# Dinner Menu

Available Monday to Saturday 6pm to 9pm

## Snacks

**Crispy – Å Å Chicken Wings** (N) (GF) £6.5

**Marinated Olives & Feta** (V) (GF) £3.5

**Salt & Pepper Tofu Chips** (V) £5.5.  
Korean BBQ Sauce

**Teifi Organic Welsh Halloumi** (GF) 6  
Sweet & Sour Sauce

**'Snowdonia Truffle Trove' Cheese Bread** (V) £5.5  
Yeast Extract Butter

**Pork Quaver** £3.5  
House Rub

## Mains

**Welsh 35 Day Aged\* Flat Iron Steak** (Serve Medium-Rare) £22.5  
Pulled Beef Shin Tartlet, Cavolo Nero, Mushroom Ketchup, Jus

**Pistachio & Tarragon Stuffed Chicken Breast** (N) £20.5  
Swede Fondant, Cauliflower Puree, Wild Mushroom & Spinach Fricasse & a Roast Chicken Sauce

**Pork Ribeye** (GF) £18.5  
Black Pudding & Smoked Bacon Faggot, Rosti, Cavolo Nero, Fig & Apple Jam, Calvados Sauce

**Sage & Onion Roasted Cauliflower Steak** (VG) (GF) (N) £15.5  
Almond Puree, Pickled Shallots, Roasted Chestnuts, Pomegranate, Cavolo Nero

**Baked Cod** (GF) £21.5  
Braised Salsify, Samphire, Langoustine Bisque, Brown Shrimp & Caviar

**Salt & Pepper Soy Glazed Tofu** (VG) £16  
Kombu Dashi Broth, Shimeji Mushrooms, Pak Choi & Crispy Noodles

**Lamb Neck & Root Veg Suet Pudding** £19  
Buttered Mash, Stock Pot Carrot, Cavolo Nero & Roast Garlic & Mint Sauce

## Sides

**Buttered Mash Potato** (V) (GF) £3 | **'Snowdonia Truffle Trove' Roasted Cauliflower Cheese** (V) £4.5

**Hand Cut Chips** (V) £3.5 | **Buttered Tenderstem Broccoli** (N) (V) (GF) £3.5

## Desserts

**Apple & Blueberry Fool** (GF) (VG) £8.5  
Apple Sorbet, Crystallised Almonds, Chocolate Crumb & Blueberry 'Cream'

**'Caws Cenarth' Perl Las** (V) £9.5  
Cranberry & Orange Puree, Parkin, Whipped Butter

**Dark Chocolate Fondant** (N) £8.5  
Almond Tuille, Mint Choc Chip Ice Cream

**Cherry, White Chocolate & Pistachio Magnum** (GF) (N) £8.5  
Cherry Gel

**Passion Fruit Posset** (N) (V) £8.5  
Kiwi Sorbet, Crystallised White Chocolate