



SERVED MONDAY TO SATURDAY
12.00PM - 9.00PM

Nibbles

- Homemade Cheese & Spring Onion Fritter**
with a sour cream & chive dip (V) £5
- Cypressa Mixed Marinated Olives and Pimento Peppers** (Vegan)(GF) £6.50
- Warm Sourdough with Olive Oil and Balsamic Vinegar** (Vegan)(Gf Available) £6.50
- Crudites with Smoked Humous and Harissa**
Carrot, Pepper, Celery & Cucumber Sticks(Vegan)(GF) £6.50
- Tempera Battered with Prawns**
Lime and Sweet Chilli Dipping Sauce £7.50

Starters

- Chef's Homemade Soup of the Day**
Wedge of warm Sourdough (V) (GF available) £8
- Bruschetta** topped with Tomatoes, Red Onion, Basil, Olive Oil, Balsamic Glaze & Mozzarella (V)(GF Available) £9
- Fresh Ogen Melon** with Seasonal Fruits and a refreshing Champagne Sorbet (Vegan) (GF) £9
- Salt & Pepper Chicken Wings** topped with Spring Onions & Fresh Chilli (GF) £10
- Steamed Mussels & Creamy Garlic & White Wine sauce** with a wedge of warm Sourdough (GF available) £11
- Welsh Sharing starter:** Snowdonia Rock Star Cheese and Wine fondue pot served with Crudites of Carrots, Celery and Cucumber Sticks, fresh apple slices and Grapes and warm bread (GF available) £21
(£10 supplement for Dbb unless 2 guests are sharing and counts as a starter allowance for 2)



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Side Dishes

Bloomer Bread & Salted Butter (GF available) (V) (Vegan available)	£2.50
Sauces:- Peppercorn , Mushroom or Stilton Sauce (V)(GF)	£4
Rocket & Parmesan Shavings (V)(GF)	£4
Buttered Tenderstem Broccoli finished with Smoked Flaked Salt (V)(GF)	£4
Roasted Carrot with Honey & Smoked Flaked Salt (V)(GF)	£4
Buttered Green Beans (V) (GF)	£4
Buttered Corn on the Cob (V) (GF)	£4
House Chips (V)(GF)	£5
Shoestring Fries (V)(GF)	£5
Garlic Bread (V)(GF available)	£5
Cheese Garlic Bread (V)(GF available)	£5.50
House Dressed Salad (Vegan)(GF)	£5
House Onion Rings (V)(GF Available)	£6
Curry Complements:- Poppadom's, Mango Chutney, Mint Yoghurt, Lime Pickle (V)	£6

Salads

Beetroot, Pan Fried Halloumi & Pimento Pepper Salad with a Honey and Mustard Dressing accompanied by Warm Malted Sourdough (GF Available) (V)	£16
Crispy Beef Salad topped with Toasted Sesame seeds & a Sweet Chilli Dressing, accompanied by Warm Malted Sourdough	£18.50
North Atlantic Prawns, Smoked Salmon & Avocado Salad drizzled with a zesty Lemon Dressing accompanied by Malted Sourdough (GF available)	£18.50

Bistro Menu

Pan Fried Halloumi & Flat Mushroom Burger

Spicy Tomato Salsa, Crisp Lettuce, Fries & Onion Rings
(V)(GF available on request) £16

Red Pesto Fettuccine with ribbons of Zucchini & Cherry
Tomatoes served with a wedge of Garlic Bread

(V)(Vegan available without Garlic Bread) £16

Add Chicken for an Extra £2.00

Tian of Mediterranean Vegetables with Sweet

Roasted Shallots accompanied by a Cucumber Relish &
Balsamic Reduction (Vegan) (GF) £17

Vegetable Madras with Coconut Scented Rice

Poppadoms, Naan Bread, Mango Chutney (V)
(GF without Naan Bread) £17

Hand Battered Cod & House Chips

Mushy Peas, Tartare Sauce, Lemon Wedge (GF Available) £17

Chefs own homemade Chilli Beef Lasagne

accompanied with a Side Salad and Crisp Tortilla Chips £17

Minted Lamb Burger

Tzatziki Sauce, Crisp Lettuce, Beef Tomato, Fries,
Onion Rings £17.50

Handmade Beef, Mushroom & Guinness Pie

Served with Buttered Tenderstem Broccoli, a rich buttery
mashed Potatoes and a rich pan gravy £18

Chicken Madras with Coconut Scented Rice

Poppadom, Naan Bread, Mango Chutney
(GF without Nann Bread) £18

Steamed Mussels in a creamy Garlic, White Wine &

Parsley Sauce, accompanied with French Fries & Warm
Sourdough Bread (GF available) £20

Pan Roasted Chicken Supreme with a creamed Pancetta

& Leek Sauce, Parmentier Potatoes & Pan Fried Buttered
Green Beans (GF) £2 DBB Supplement £21

Smoked Haddock sat atop Gratin Potatoes & topped
with a soft poached egg. Accompanied by Buttered Pan

Fried Asparagus (GF) £4 DBB Supplement £24

Seared Lamb Rump (served PINK) accompanied by

Roasted Hasselback Potatoes, Buttered Tenderstem
Broccoli and a rich Bigarade Sauce (lemon and Orange
Sauce) (GF) £6 DBB Supplement £25

10oz Ribeye Steak

Roasted Vine Cherry Tomatoes, Flat Mushroom, Onion
Rings, House Chips (GF Available)
Chefs cooking recommendation - Medium/Rare £32

£10 DBB Supplement



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Desserts

Panache of Ice cream

Fresh Strawberries & a Chocolate Curl (V)(GF) £8

Lemon Posset Topped with Summer Fruit | Homemade Shortbread (V)(GF without shortbread) £9

Raspberry & Gin Cheesecake

Passionfruit Coulis & Fresh Berries (Vegan)(GF) £9

Strawberry Eton Mess Fresh Strawberries, Meringue, Whipped Double Cream (V)(GF) £9

Warm Chocolate Fondant

Mint Chocolate Chip Ice Cream (V) £9

Selection of Snowdonia Welsh Cheese & Biscuits

House Chutney | Celery, Grapes and Apple (V)(GF available) £5 DBB Supplement £15

Afternoon Tea

48hr Advanced booking essential | £10per person deposit

Served Monday - Friday 12pm - 4pm

From £23.95 per person



Scan QR code to
learn more about our
Afternoon Tea Menu



**SERVED MONDAY TO SATURDAY
12.00PM - 9.00PM**

Children's Menu

Under 12s Only

1 Course £9 | 2 Courses £12 | 3 Courses £15

Starters

Soup of the Day

Wedge of Warm Sourdough (V)(GF Available)

Fan of Melon

Passionfruit Coulis & Fresh Fruit (Vegan)(GF)

Garlic Bread (V) (GF Available)

Mains

Tomato & Basil Pasta

Topped with Cheese & Garlic Bread (V)

Breaded Chicken Goujons

Fries & Peas or Beans (GF available)

Mini Fish & House Chips

Mushy Peas (GF available)

Desserts

Warm Chocolate Brownie

Vanilla Ice Cream (V)

Strawberry Eton Mess

Fresh Strawberries, Crisp Meringue &
Whipped Double Cream (V)(GF)

Panache of Ice Cream

Chocolate Curl (V) (GF)



GLUTEN FREE MENU

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Nibbles

Cypressa Mixed Marinated Olives and Pimento Peppers (Vegan)	£6.50
Warm Ciabatta with Olive Oil and Balsamic Vinegar (Vegan)	£6.50
Crudites with Smoked Humous and Harissa Carrot, Pepper, Celery & Cucumber Sticks (Vegan)	£6.50

Starters

Chef's Homemade Soup of the Day Wedge of warm Ciabatta (V)	£8
Bruschetta topped with Tomatoes, Red Onion, Basil, Olive Oil, Balsamic Glaze & Mozzarella (V)	£9
Fresh Ogen Melon with Seasonal Fruits and a refreshing Champagne Sorbet (Vegan)	£9
Salt & Pepper Chicken Wings topped with Spring Onions & Fresh Chilli	£10
Steamed Mussels & Creamy Garlic & White Wine sauce with a wedge of warm Ciabatta	£11
Welsh Sharing starter: Snowdonia Rock Star Cheese and Wine fondue pot served with Crudites of Carrots, Celery and Cucumber Sticks, fresh apple slices and Grapes and warm bread	£21
(£10 supplement for DBB unless 2 guests are sharing and counts as a starter allowance for 2)	

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Salads

Beetroot, Pan Fried Halloumi & Pimento Pepper Salad
with a Honey and Mustard Dressing accompanied by a
Warm Wedge of Ciabatta £16

**North Atlantic Prawns, Smoked Salmon & Avocado
Salad** drizzled with a zesty Lemon Dressing
accompanied by a Warm Wedge of Ciabatta £18.50

Side Dishes

Bread & Salted Butter (V)(Vegan available) £2.50

Sauces:- Peppercorn , Mushroom or Stilton
Sauce (V) £4

Rocket & Parmesan Shavings (V) £4

Buttered Tenderstem Broccoli finished with
Smoked Flaked Salt (V) £4

Roasted Carrot with Honey & Smoked
Flaked Salt (V) £4

Buttered Green Beans (V) £4

Buttered Corn on the Cob (V) £4

House Chips (V) £5

Shoestring Fries (V) £5

Garlic Bread (V) £5

Cheese Garlic Bread (V) £5.50

House Dressed Salad (Vegan) £5

House Onion Rings (V) £6

Curry Complements:- Poppadom's, Mango Chutney,
Mint Yoghurt, Lime Pickle (V) £6

GLUTEN FREE MENU

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Bistro Menu

- Pan Fried Halloumi & Flat Mushroom Burger**
Spicy Tomato Salsa, Lettuce, Fries & Onion Rings (V) £16
- Tian of Mediterranean Vegetables** with Sweet
Roasted Shallots accompanied by a Cucumber Relish &
Balsamic Reduction (Vegan) £17
- Vegetable Madras with Coconut Scented Rice**
Poppadom, Mango Chutney (V) £17
- Hand Battered Cod & House Chips**
Mushy Peas, Tartare Sauce, Lemon Wedge £17
- Chicken Madras with Coconut Scented Rice**
Poppadom, Mango Chutney £18
- Steamed Mussels in a creamy Garlic, White Wine &
Parsley Sauce**, accompanied with French Fries & Warm
Ciabatta Bread £20
- Pan Roasted Chicken Supreme** with a creamed Pancetta
& Leek Sauce, Parmentier Potatoes & Pan Fried Buttered
Green Beans £2 DBB Supplement £21
- Smoked Haddock** sat atop Gratin Potatoes & topped
with a soft poached egg. Accompanied by Buttered Pan
Fried Asparagus £4 DBB Supplement £24
- Seared Lamb Rump** (served PINK) accompanied by
Roasted Hasselback Potatoes, Buttered Tenderstem
Broccoli and a rich Bigarade Sauce (lemon and Orange
Sauce) £4 DBB Supplement £25
- 10oz Ribeye Steak**
Roasted Vine Cherry Tomatoes, Flat Mushroom, Onion
Rings, House Chips
Chefs cooking recommendation - Medium/Rare £32
£6 DBB Supplement



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Desserts

Panache of Ice cream

Fresh Strawberries & a Chocolate Curl (V) £8

Lemon Posset

Topped with Summer Fruit (V) £9

Raspberry & Gin Cheesecake

Passionfruit Coulis & Fresh Berries (Vegan) £9

Strawberry Eton Mess Fresh Strawberries, Meringue,
Whipped Double Cream (V) £9

Selection of Snowdonia Welsh Cheese & Biscuits

House Chutney | Celery, Grapes and Apple (V) £15
£5 DBB Supplement

Gluten Free Afternoon Tea

48hr Advanced booking essential | £10per person deposit

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12.00PM - 9.00PM

Children's Menu

Under 12s Only

1 Course £9 | 2 Courses £12 | 3 Courses £15

Starters

Soup of the Day

Wedge of Warm Sourdough (V)

Fan of Melon

Passionfruit Coulis & Fresh Fruit (Vegan)

Mains

Breaded Chicken Goujons

Fries & Peas or Beans

Mini Fish & House Chips

Mushy Peas

Desserts

Strawberry Eton Mess

Fresh Strawberries, Crisp Meringue &
Whipped Double Cream (V)

Panache of Ice Cream

Chocolate Curl (V)