

Please Alert our Team to any Allergies or dietary requirements to ensure you are appropriately looked after.

Car Parking is free for our diners, please make sure your vehicle is registered on one of the Tablets in the Bar or Reception areas to avoid a £100 fine, Alternatively please scan the below QR Code

We always appreciate your feedback, we would love it if you would kindly review us on Google or Trip Advisor!



LUNCH FAVOURITES

SERVED MONDAY TO SATURDAY 12.00PM - 5.00PM

Lunch favourites all served with House Coleslaw | Salad Garnish | Crisps

Add Shoestring Fries £2.50 Add Soup £3.00

Chefs Homemade Quiche

Cheese and Onion Quiche (V) or Cheese and Bacon Quiche	£13
Bloomer Bread	
Sandwiches	
Simply Egg Mayonnaise (V) Welsh Mature Cheddar	£8
Cheese & Red Onion	£9
Home Roasted Ham Salad	£9
North Atlantic Prawn & Avocado	£9

Open Toasted Sourdough Sandwiches

Buttalo Mozzerella, Beet Tomato & Basil Oil	£11
Chicken, Bacon & Welsh Mature Cheddar Cheese with BBQ Sauce	£12
Smoked Salmon, Crushed Avocado, Poached Egg & Rocket	£12.50
Slices of Steak, Sautéed Mushrooms & Onions, Dijon	
Mustard Mayonnaise & Watercress	£13



SERVED MONDAY TO SATURDAY 12.00PM - 9.00PM

Starters

Warm Sourdough with Olive Oil and Balsamic Vinegar (Vegan)(Gf Available)	£6.50
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
Tempera Battered with Prawns Sat on a bed of Pea Shoots with a Lime and Sweet Chilli Dipping Sauce	£10
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)	e) £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) (£10 supplement for Dbb unless 2 guests are sharing and counts as a starter allowance for 2)	£21



SERVED MONDAY TO SATURDAY 12.00PM - 9.00PM

Side Dishes

Bloomer Bread & Salted Butter (GF available) (V) (Vegan available)	£2.50
Sauces: - Peppercorn , Mushroom or Stilton Sauce (V)(GF)	£4
Roasted Carrot with Honey & Smoked Flaked Salt (V)(GF)	£4
Buttered Greens (V) (GF)	£4
Hassleback Potatoes (V) (GF)	£5
House Chips (∀)(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

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, Pimento Peppers & 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 Pimento Peppers & Malted Sourdough (GF available) £18.50

Bistro Menu

Pan Fried Halloumi & Flat Mushroom Burger Spicy Tomato Salsa, Crisp Lettuce, Beef Tomato, 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) Add Chicken for an Extra £2.00	£16
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 Rich Beef Lasagna accompanied with a Side Salad and Garlic Bread	£17
8oz Beef Burger Topped with Streaky Bacon & Emmental Cheese, with Crisp Lettuce, Beef Tomato, Fries, Onion Rings & a Spicy Tomato Salsa (GF Available) £17. Minted Lamb Burger Tzatziki Sauce, Crisp Lettuce, Beef Tomato, Fries, Onion Rings £17.	
Handmade Beef, Mushroom & Ale Pie Served with Seasonal Greens, Honeyed Carrots, rich	.30 £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 £2 DBB Supplement with a creamed Pancetta & Leek Sauce, Gratin Potatoes & Buttered Seasonal Greens (GF)	21
Smoked Haddock £4 DBB Supplement sat atop Gratin Potatoes & topped with a soft poached egg. Accompanied by Buttered Greens (GF)	24
Seared Lamb Rump (served PINK) £6 DBB Supplement accompanied by Roasted Hasselback Potatoes, Seasonal Greens and a rich Lamb Jus (GF)	25
10oz Sirloin Steak £10 DBB Supplement Roasted Tomato, Flat Mushroom, Onion Rings, House Chips. Chef recommends Medium/Rare £3	32
10oz Ribeye (Pre-Order Only) £15 DBB Supplement Available with 36 hours' notice. Served as per Sirloin. Chef recommends medium. (GF Available)	37



SERVED MONDAY TO SATURDAY 12.00PM - 9.00PM

Desserts

Panache of Ice cream Fresh Strawberries & a Chocolate Curl (V)(GF)	£8
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 with a Biscoff Crumb & Vanilla Icecream (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)

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)