



SERVED MONDAY TO SATURDAY  
12.00PM - 9.00PM

## Starters

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<b>Chef's Homemade Soup of the Day</b> Wedge of warm sourdough (Ve) (GFA)	£9
<b>Tempura Wild Mushrooms</b> with Chefs chilli seasoned Maldon salt (Ve)(GF)	£10
<b>Garlic &amp; Honey seasoned Chicken Wings</b> on a bed of rocket and finished with julienned chilli & spring onion (GF)	£11
<b>Miners Benedict</b> Toasted English muffin topped with Halls black pudding, a soft poached egg & a rich hollandaise sauce	£11
<b>Panko Breaded Pollock &amp; Salmon Fish Cakes</b> Served on a bed of shaved fennel with a lime & caper dressing, topped with rocket (GF)	£12
<b>Welsh Sharing starter:</b> 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 (GFA)	£22.50

(£10 supplement for Dbb unless 2 guests are sharing and counts as  
a starter allowance for 2)



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## Side Dishes

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<b>Bloomer Bread &amp; Salted Butter</b> (GFA) (V) (Vegan available)	£3
<b>House made Coleslaw</b> (V)(GF)	£3
<b>Sauces:-</b> Peppercorn (V)(GF) , Mushroom (V)(GF) or Garlic & Beef dripping (GF)	£4.50
<b>Roasted Carrot with Honey &amp; Smoked Flaked Salt</b> (V)(GF)	£4.50
<b>Buttered Greens</b> (V) (GF)	£4.50
<b>Braised red cabbage with apple &amp; raisins</b> (Ve) (GF)	£4.50
<b>Creamy Seasoned Mashed Potatoes</b> (V) (GF)	£5
<b>Seasoned Chunky Chips</b> (V)(GF)	£5.50
<b>Shoestring Fries</b> (V)(GF)	£5.50
<b>House Dressed Salad</b> (Vegan)(GF)	£5.50
<b>Garlic Bread</b> (V)(GFA)	£6
<b>Cheese Garlic Bread</b> (V)(GFA)	£6.50
<b>House Onion Rings</b> (V)(GFA)	£6.50
<b>Duo of Breads &amp; Oil</b> - toasted sourdough & ciabatta bread with a balsamic vinegar & olive oil dip (Vg)(GFA)	£8.50

# Chefs Classics Menu

**Hearty Bangers & Mash** £16.50

Pork sausages sat atop a bed of creamy chive mashed potatoes, with a rich onion gravy, honey roasted carrots & seasonal vegetables (GF)

**Homemade Sweet Potato Burger** £17.50

On a toasted glazed bun with baby gem lettuce & beef tomato. Served with a salad garnish, red onion marmalade, house onion rings & fries (Ve)(GFA)

**Wild Mushroom & Red Onion Rigatoni** £17.50

Served in a rich tomato sauce with garlic ciabatta (Ve without garlic bread) (GF pasta available)

Add Chicken - £3.00

**Slow braised beef ragu lasagne** £19.50

6 hour braised pulled brisket of beef in a rich tomato ragu layered between lasagne pasta topped with a creamy sauce and melted mozzarella. Served with a crisp salad & garlic ciabatta

**Hand battered Cod & Chips** £19.50

Served with mushy peas & Chef's chip shop style curry sauce (GFA)

**Cheese & Bacon Burger** £19.50

2 x 4oz patties, topped with crispy bacon, melted brie cheese & a red onion chutney. On a toasted glazed bun with baby gem lettuce & beef tomato. Served with a salad garnish, coleslaw, house onion rings & fries (GFA)

# Chefs Classics Menu

**Slow braised Beef Brisket & Ale pie** £19.50

Served with creamy mashed potatoes, honey roasted carrots, seasonal vegetables & a rich pan gravy

**Chefs creamy Fish Pie** £20.50

Topped with crispy gratin potatoes, honey roasted carrots & seasonal vegetables (GF)

**Mushroom & Chestnut Wellington** £20

Chive crushed new potatoes, roasted carrots, seasonal vegetables finished with a wild mushroom & rosemary sauce (Ve)

**Tuscan Chicken** £23

Half a roast chicken on a bed of turmeric rice finished with a fragrant creamy tomato sauce (GF)

**Slow cooked Pork Belly** £25.50

Served with gratin potatoes, braised red cabbage with apple & raisins, honey roasted carrots, seasonal vegetables & a sage infused jus (GF)

**Supreme of Salmon** £27

Served with tempura vegetables, buttery chive crushed potatoes & a lemon & caper cream sauce (GF) £4 DBB Supplement

**10oz Sirloin Steak** £38.00

Roasted beef tomato, flat mushroom, onion rings, house chips. Chef recommends medium/rare £10 DBB Supplement

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## Desserts

<b>Trio of Sorbet - Champagne, Mango &amp; Raspberry</b> Fresh berries & fruit coulis (Ve)(GF)	£9
<b>Trio of Ice cream</b> Strawberries, vanilla & chocolate ice cream on a bed of crushed meringue with fresh berries & fruit coulis (V) (GF) (VE Available)	£9
<b>White Chocolate Crème Brulee</b> with fresh raspberries & chef shortbread (V)(GFA)	£10
<b>Winter Apple, Cherry &amp; Cinnamon Crumble</b> served with creamy custard (V)(GF)	£10
<b>Chef Red Velvet Cake</b> layered with cream cheese frosting served simply with a jug of pouring cream (V)	£11
<b>Homemade Sticky Toffee Pudding</b> with a rich creamy salted caramel sauce with Vanilla Ice Cream sat atop a biscoff crumb (V)(GF without biscoff crumb)	£11
<b>Black Forest dessert</b> A homage to the black forest gateaux - luscious layers of creamy coconut, black cherry & rich chocolate filling baked a chocolate biscuit base served with a cherry compote (Ve)	£11
<b>Selection of Snowdonia Welsh Cheese &amp; Biscuits</b> House chutney   celery, grapes and apple (V)(GFA) £5 DBB Supplement	£16

### Afternoon Tea

48hr Advanced booking essential | £10per person deposit

Served Monday - Friday 12pm - 4pm

From £25.50 per person



Scan QR code to  
learn more about our  
Afternoon Tea Menu



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## Children's Menu

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**Under 12s Only**

**1 Course £9 | 2 Courses £13 | 3 Courses £17**

### Starters

**Soup of the Day**

Wedge of warm sourdough  
(Ve)(GFA)

**Garlic Bread (V) (GFA)**

### Mains

**Mini Cheeseburger**

With fries & peas or beans (GFA)

**Breaded Chicken Goujons**

With fries & peas or beans (GFA)

**Fish Fingers & House Chips**

Mushy peas (GF)

### Desserts

**Chef Red Velvet Cake**

Layered with cream cheese frosting  
served simply with a jug of  
pouring cream (V)

**Sticky Toffee Pudding**

Salted caramel sauce  
& vanilla ice cream (V) (GF)

**Trio of Ice Cream**

Chocolate sauce (V) (GF)