

Evening Menu



Head chef: Hefin Roberts

Starters

Braised ox cheek potato mousse with smoked beef marrow jus £8.00 (gf)

Barbequed monkfish, charred potatoes, coriander pesto, crème fraiche £8.00 (gf) (dfo)

Molasses cured sea trout, coconut rum jelly, burnt spring onion, dried lime yoghurt £8.00 (gfo) (dfo)

Spiced Menai mussel risotto, cured egg yolk, pickled radishes £7.50 (gfo) (dfo)

Wye valley asparagus, cream cheese custard, courgette, pea & sorrel £8.00 (v) (gfo) (dfo)

Sour cream roasted carrots, smoked mozzarella fritter, fresh orange & tarragon £7.50 (v) (gf)

Mains

Seared duck breast brushed with raspberry vinegar, confit duck leg, potato cream, onion and broccoli £19.50 (gf) (dfo)

Anglesey hogget roasted with nori, braised lamb neck, roasted heritage carrots, fresh herb gnocchi, buckwheat and spring onion £19.50 (gfo) (dfo)

Fillet of salmon, sautéed squid and smoked bacon, potato spaghetti, compressed vegetables & bearnaise sauce £17.50 (gf) (dfo)

Pan fried fillet of turbot, Jerusalem artichoke, leeks, sea herbs & brown shrimp butter sauce £19.00 (gf) (dfo)

Fillet of Anglesey reared beef, truffle potato & beef rib pressing, broad beans, asparagus, pickled chestnut mushrooms and beef jus £24.00 (gf) (dfo)

Saffron tagliatelle with spring vegetables, butter fried duck egg, crisp sourdough with tomato fondue £17.00 (dfo)

Desserts

Brown sugar brulee, pineapple tea sorbet, gingerbread & Pedro Ximenez £7.50 (gfo) (v)

Green tea cremeux, torched meringue, wasabi & yuzu ice cream £8.00 (gfo)

Lemon & rhubarb cheesecake, verbena ice cream £7.50 (gf) (v)

Chocolate mousse, salted caramel, toasted oat & bourbon ice cream £8.00 (gfo) (v)

Chef's select cheeses with pickles, chutney and crackers £11.00 (v) (gfo)

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Sides

Skin on fries £3.50 (v) (ve) (gf) (df)

Raw fennel, onion & herb salad £3.50 (v) (ve) (gf) (df)

Tomato salad £3.50 (v) (ve) (gf) (df)

Tender stem broccoli £3.50 (v) (ve) (gf) (df)

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option

Some of our food contains allergens. Please speak to a member of our team for more information.

Welsh version available on request. Fersiwn Gymraeg ar gael ar gais.