

Table d'hote menu priced at £36.95 for 3 courses on a non-inclusive basis.

STARTERS

Roast Courgette

Roasted Courgette Velouté, Basil Pesto

Goat's Cheese

Goat's cheese Panna Cotta, Roasted Pear Purée, Beetroot Carpaccio

Ham Hock Terrine

Pressing of Ham Hock, Spiced Pineapple Chutney, Toasted Sour Dough

Chicken Ballotine

Ballotine of Chicken Mousseline, Apricot, Curried Granola

Taste of The Ocean

Oak Smoked Salmon, Queen Scallop, Roasted Tandori Prawn, Citrus Gel, Samphire

Please note that all our food is cooked freshly to order, which at busy times may incur a slight delay. We appreciate your patience

For allergens and intolerances please speak to our staff about the ingredients in your meal before placing your order



MAIN COURSE

Chicken

Butter Poached Breast of Chicken, Potato Rosti, Cafe Au Lait

Cod

Grilled Fillet of Cod, Crushed Jersey Royal Potatoes, Salsa Verdi

Pork Belly

Slow Braised Pork Belly, Dauphinoise Potatoes, "Granny Smith" Purée

Haddock

Smoked Haddock and Garden Pea Risotto, Aged Parmesan,

Shin Of Beef

Shin Of Beef Bourguignon, Roasted Baby Onions, Red Wine Jus, Creamed Potatoes

Spinach and Pine Nut Gnocchi

Potato Gnocchi with Spinach and Pine Nut, Basil Pesto, Lemon and Fennel Cream

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DESSERT

Steamed Date

Traditional Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream

Earl Grey

Earl Grey Creme Brulée, Orange Compote, Orange Gel, Oatmeal Crumb

Summer Berry Pudding

Rich Butter Brioche, Maccerated Berries, Citrus Cream

Mon Wen Anglesey Ice Cream

Selection of Anglesey Dairy Farm Ice Creams

Cheese Course

A Fine Selection of Carefully Picked Welsh Cheeses Accompanied With Fresh Celery, Grapes, Chutneys and Biscuits (£8.50 supplement)

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COFFEE

Irish Coffee Coffee served with a shot of Jameson Whiskey	£5.75
French Coffee Coffee served with a shot of Cognac	£5.65
Calypso Coffee Coffee served with a shot of Kahlua	£5.85
Bailey's Coffee Coffee served with a shot of Bailey's Irish Cream	£5.90
For That Extra Touch Add a Glass of Port or Dessert Wine	
Cockburn's Fine Ruby Port	£3.20 50ml
Concha y Toro Late Harvest Sauvignon Blanc Sumptuous, Sweet Wine with Ripe Papaya, Peach and Honey Aromas. Light, Fresh and Fruity With a Long, Subtle, Honeyed Finish.	£5.20 25ml