

STARTERS

Roasted Plum Tomato Soup	£4.00
Fine Bean Salad with Milano Salami, Shallots and Grana Padano	£4.50
½ Ball of Buffalo Mozzarella, Slow Roasted Baby Plum Tomatoes and Marinated Anchovies	£5.00
Smooth Chicken Liver Pate with Grape Chutney and Warm Toast	£5.00
Crab Cake with Baby Plum Tomato Salad, Oregano and Mayonnaise	£5.50
Traditional Oak Smoked Salmon from the Derimon Smoke House, Anglesey with Lemon and Caper Dressing	£6.00

PASTA AND RISOTTO

Small

Large

Available as a Starter, Intermediate or Main Course

Spaghetti with Pesto	£5.00	£9.50
Spaghetti with Slow Cooked Duck Sauce and Parmesan	£5.00	£9.50
Risotto with Natural Smoked Haddock and Light Curry Oil	£5.00	£10.00
Risotto with Saffron and Spring Onions	£6.00	£11.50

MAIN COURSE

Classic Fish Pie	£9.50
Pot Roasted and Grilled Local Pork Belly with Creamy Mash and Honeyed Roasting Jus	£10.00
Roasted Free Range Chicken Breast with Tapenade, Sweet Bulls Horn Peppers, Mayonnaise and Lemon	£12.50
Pan Roasted Duck Breast with Roast Chicory, Bacon, Rosemary and Red Chard	£14.50
Pan Fried Local 8oz Welsh Black Rib Eye Steak with Homemade Chips Field Mushroom, Slow Roasted Plum Tomato and Béarnaise Sauce	£17.00
Pan Fried Local 10oz Welsh Black Sirloin Steak with Homemade Chips Field Mushroom, Slow Roasted Plum Tomato and Béarnaise Sauce	£18.00

SIDES

Small £1.50 Large £2.50

Potatoes: Boiled, Chipped or Mashed
 Chantenay Carrots
 Fine Beans with Extra Virgin Olive Oil
 Broccoli with Extra Virgin Olive Oil and Lemon
 Gem Lettuce Salad with Shallots, Baby Plum Tomatoes and Capers

F I S H

Pan Fried Whole Lemon Sole with Homemade Tartare Sauce

£18.00

Pan Fried Pink Bream Fillet with Plum Tomato and Oregano Salad
and Homemade Mayonnaise

£13.00

Pan Roasted Mawddach Estuary Grey Mullet Fillet with Pesto
Sauce

£10.00

Roast Hake Fillet with Black Olive Tapenade

£9.50

DESSERTS

Vanilla Pannacotta with Fresh Raspberries	£4.50
Chocolate and Walnut Brownie with Homemade Amaretto Ice Cream	£4.50
Fresh Strawberries in Balsamic Vinegar and Cointreau Syrup with Fresh Caernarfonshire Cream or Homemade Vanilla Ice Cream	£4.50
Homemade Ice Cream (per scoop) Amaretto, Baileys, Banana, Vanilla, Lavender, Strawberry Ripple	£1.50
Selected Welsh Cheeses from Blas ar Fwyd with Honey and Oat Cakes	£6.50

DESSERT WINES

Brown Brothers Late Harvest Orange Muscat, Australia 2005 37.5cl A unique dessert wine from the Mystic Park Vineyard in Victoria. This is a lively yet elegant dessert wine with great intensity of flavour	£12.50
St. Stephan's Crown, Tokaji Aszu 5 Puttonyos, Hungary 1999 50cl Deliciously sweet, complex, peachy, nectarine nose, dried apricots and honeyed palette. This great wine has fabulous balancing acidity that leaves the palette refreshed. A wonderful experience.	£23.50

CHEESE LIST

Choice of 5 Cheeses

1. **Perl Las** Organic Pasteurised Blue Cows Cheese. A light tasty and salty flavour.
Best British Blue Export 2005 - British Cheese Awards
2. **Gorau Glas** Strong, Handmade Blue Cows Milk Cheese from Anglesey
3. **Pont Gar Glas** Mould Ripened Soft Cheese, Mild and Creamy
4. **Mature Teifi** Strong Gauda Style Cheese. The flavour of the high quality hard cheese is influenced by the grasses, flowers and herbs that grow in the grazing meadows of the Teifi Valley.
5. **Snowdonia Black Bomber** Very Strong, Extra Mature, Creamy Cheddar
6. **Perl Wen** Classic Welsh Medium Strength, Organic Soft cows milk cheese.
7. **Pont Gar Gwyn** Mild Soft Cheese
8. **Pant Ysgawn** Full Fat Classic Welsh Organic Goats Cheese

Please note: Cheese list available for evening service only