

STARTER.I DDECHRAU.

Homemade soup of the day served with fresh bread. £4.00 v

Grilled belly pork on a salad of black pudding, bacon and apple
drizzled with grain mustard dressing. £4.75

Homemade smoked haddock fish cake on a bed of crushed minted peas. £4.50

Remoulade of local crab on crushed avocado topped with deep fry prawn in potato. £4.75

Brouchetta of poached local free range egg and pan fried mushroom finished
with melted Snowdonia cheese. £4.50

MAIN COURSE.PRIF GWRS.

Local sirloin steak with Dauphinoise potato and red wine sauce. £16.00

Grilled rack of local lamb served with round courgette filled with braised lamb. £14.00

Pan fried duck breast served with beetroot and potato rosti braised cabbage
finish with blackcurrant sauce . £13.00

Pan fried sea bass on creamy mash potato with sauce vierge. £13.00

Sauté wild mushroom on creamy risotto. £12.50