

~Starters~

Assiette of Salmon

Gravadlax, Poached, Arancini, Avocado, bean and sesame salsa

Ham Hock Croquette

Piccalilli, Apple, Black pudding

Courgette and Ricotta Rolls

Red pepper coulis and Basil oil

Seafood chowder

Local seafood, Henllan bread

Chicken Liver Pate

Small loaf, Herb butter, Onion marmalade

~Mains~

Orange & Fennel Belly Pork

Pomme puree, Summer greens

Fillet of Hake

Beetroot & spring onion risotto, Cockles, Beurre blanc

Portobello Mushroom, Queen Potato Fondant

Courgetti, Balsamic Reduction, Herb oil

Herb crust rack of lamb

Dauphinoise potatoes, Rainbow carrots, Port jus

From the char-grill

Butterfly Chicken Breast

Chorizo butter, Fries

Lamb Rump

Salsa verde, Sauté potatoes

28 Day Aged Welsh Beef

Pan fried with Garlic & Thyme, Fat chips, Cherry Vine, Onion rings,

8 oz fillet (£8 supp)

10 oz ribeye (£6 supp)

Bowl of seasonal vegetables £3.50

~Desserts~

Valrhona Chocolate Fondant

Salted caramel Ice cream

Lemon & lime drizzle cake

Fresh berries, Granola, Lemon curd

Baileys Crème Brulee

Vanilla shortbread

Selection of Welsh cheeses & Oat biscuits

Plum chutney

2 Courses £22

3 Courses £26

Coffee and Llanberis Fudge £2.50

Many of our dishes are complex and include a variety of ingredients that are not indicated on the menu, please advise us of any food allergies or intolerances