



TO START

CHEF'S SOUP OF THE DAY £6
served with home baked bread

PRESSED HAM HOCK TERRINE £8
house piccalilli, crusty bread and salad

WELSH OAK SMOKED SALMON £8
with a light laverbread mayonnaise

PEARL WEN CHEESE BAKE, RED WINE AND ONION CHUTNEY £9
dressed soft leaves and house dried tomato

TO FOLLOW

ROAST CHICKEN AND LEEK MASH £16
honey glazed carrots, Welsh red mustard cream

8OZ PAN FRIED SIRLOIN OF WELSH BEEF £22
cooked to your choice, beef dripping potato sauté, mixed salad

A CROCHAN OF WELSH OAK SMOKED VEGETABLES AND PULSES £14
cooked in a roasted tomato sauce, perfumed with thyme and topped with Snowdon
cheese

FISH OF THE DAY £15
please enquire about our fish of the day fresh from the quay

TO FINISH

STICKY TOFFEE PUDDING £7.00
with Vanilla Ice Cream and Fudge Sauce

WARM CHOCOLATE BROWNIE £7.00
with Vanilla Scented Cream and a Scattering of Fruits

CRÈME BRULÉE £7.00
with Poached Berries

SELECTION OF HOUSE CHEESE AND BISCUITS £7.00
with Celery, Apple and House Breads and Chutney