



## À la Carte

### **Pre-Starters £5.50 each**

Olives with Snowdonia Welsh Cheese -- Breads with Balsamic Oil

### **Starters**

**Fresh Mussels** in a Garlic Cream Sauce, Toasted Bread **£9.50**

**Beef Fillet Wellington** with a Mushroom Duxelle & Beef Dripping **£10.50**

**Welsh Rarebit** on Sourdough made with Welsh Cheese & local ales **£8**

**Pressed Belly Pork** with Cider & Baby Apples **£9**

### **Mains**

**Fresh Mussels** in a Garlic Cream Sauce, Toasted Bread & Fries **£18**

**Coq au Van** with Fondant Potato & Garlic Greens **£18**

**Paella** with Chicken, Chorizo, Mussels, King Prawns & Saffron **£17.50**

**Beetroot Falafel** with Wild Rice, Napoli & Garlic Greens (VG) **£16**

**Fish of the Day** – Please ask your server **£24**

**500g Chateau Briand** – Cooked Medium with Confit Tomatoes, grilled Mushrooms, Balsamic Onions, Dressed Salad, Triple Cooked Chips & Peppercorn Sauce

for 2 to share **£56**

**Some of our dishes can be made Gluten Free and Vegan – Please ask your server.**

All items are subject to availability. Some dishes may contain nuts or nut oils. Fish and poultry dishes may contain bones. Dishes are prepared in a kitchen that uses ingredients that contain allergens. If you have any food allergies or intolerances, please notify your server upon placing your order.