

SUNDAY LUNCH

STARTERS

Oysters - 1, 2 or 3 (Menai when available) 6 / 10 / 15 (MO)
Tobasco & lemon

Whitebait 7.5 (E, F, G, S)
Tartar sauce & lemon

Freshly baked sourdough 6.5 (G, SD, PB)
Extra virgin olive oil, balsamic

Gordal olives 6 (SD, PB)
House marinated in extra virgin olive oil, lemon, garlic & rosemary

Rosemary crumb feta 9 (D, E, G, S, V, PB available)
Spiced confit tomatoes, oregano & lime dressing

Homemade soup of the day 7.5 (CE, G, S, PB)
Sourdough & Welsh salted butter

Chicken liver parfait 8.5 (D, E, G, SD)
Toast, red onion jam

Smoked mackerel 9.5 (F, SD)
Fennel grapefruit gremolata

MAINS

All our roasts are served with Yorkshire pudding, roast potatoes, carrot & swede mash, braised red cabbage, greens, roasting pan gravy (D, G, E, SD, M)

Roast Pembrokeshire turkey crown 18

Roast leg of Welsh lamb 18

Roast dry Welsh aged beef 18

Beetroot Wellington 17 (G, M, SD)
Roast potatoes, greens, roast roots, beet gravy

Mapo tofu 21 (S, SD, SS, PB)
Oyster & shiitake mushrooms, Szechuan sauce, coconut rice, chilli, coriander, spring onion

Fish & chips 19 (F, G, S) **Add curry sauce or gravy** 3
Oystercatcher lager batter, thick cut chips, tartar sauce, mushy peas

Fish pie topped with Welsh Cheddar & chive mash 21 (CE, CR, D, F, G, MO, SD)
Seasonal veggies, dill, parmesan, fennel pollen

Chicken parmigiana 19 (D, E, G, S, SD)
Mozzarella, parmesan, spaghetti, tomato & basil sauce

Pear, squash & Perl Las salad 17.5 (D, G, SD) **Add 14 month cured Parma ham** 3.5
Baby leaves, sourdough croutons, figs & balsamic

SIDES

Thick cut chips 4.75 (S)
Halen Mon sea salt

Pierre Koffmann fries 4.75 (S)
Rosemary Halen Mon sea salt

Tender stem broccoli 5.5 (D, SD)
Garlic, lemon & chilli dressing

Mash 4.75 (D)
Welsh salted butter & chives

Roast roots 5 (D, SD)
Welsh salted butter & honey

House salad 4.75 (SD)
Fennel, radish, grapefruit & mojito dressing

Pork, herb & shallot stuffing 3.5 (G, E, D)

Pigs in blankets 3.5 (G, SD)

The following key will help you to identify what allergens are present in our dishes

CE - Celery CR - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds

The following key will help you identify which dishes are suitable for vegetarian and vegan diets

V - Suitable for Vegetarians PB - Plant Based

DESSERTS

Apple & berry crumble 8.5 (N, S, PB)

Madagascar vanilla custard, almond butter

Chocolate honeycomb brownie 9 (D, E, G, SD, PB available)

Red Boat honeycomb crunch gelato

Affogato 10.5 (D, E, N, G, SD)

Ferrero Rocher, Frangelico, espresso, Red Boat vanilla gelato

Sticky toffee pudding 8.5 (D, E, G, SD)

Red Boat vanilla gelato & toffee sauce

Snowdonia Cheddar & Per Las cheese 12.5 (CE, D, E, SD)

Oatcakes, celery, chutney, apricots, grapes

Hot chocolate bronut sundae 9.5 (D, E, G, S, SD)

Dark chocolate brownie, doughnuts, honeycomb, Red Boat chocolate flake gelato, marshmallows, hot chocolate sauce

Baked rice pudding 7.5 (S, SD, PB)

Autumn berry compote

Red Boat gelato - One, two or three scoops 3.5 / 5.5 / 7.5 (D, E, N, SD, PB available)

Vanilla / Honeycomb crunch / Chocolate flake / Millionaire shortbread / Salted caramel

HOT DRINKS

Espresso <i>Single or double</i>	2.5 / 3.5	Hot chocolate	4
Americano	3.5	Hot chocolate 'The Works' (D, S, SD)	5
Cappuccino	4	<i>Whipped cream / chocolate sprinkles / marshmallows</i>	
Café latte	4	Liqueur coffee	7.5
Flat white	4	Selection of teas & infusions	3.5
Mocha	4		

CHILDREN'S MENU

Burger 7.5 (D, E, G, S, SD)

Fries, slaw

Southern fried chicken 7.5 (CE, E, G, M, S, SD)

Fries, BBQ sauce

Fish & chips 7.5 (F, G, S)

Heinz baked beans

Spaghetti 7 (D, SD, G)

Tomato & basil sauce, garlic bread

Margherita garlic ciabatta pizza 7.5 (D, G, S, SD)

Fries, salad

Beans on toast 7 (D, G)

Thick cut toasted wholemeal bread, Welsh salted butter, Heinz baked beans - Ask for grated Cheddar cheese

Kids' sundae 7 (D, E, G, SD)

Red Boat vanilla gelato, marshmallows, Cadbury's Flake, squirty cream

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions.

On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.