



## EARLY DINNER MENU

**2 courses £26 / 3 courses £34**

### TO START

Chef's soup of the day, homemade bread roll and seasoned whipped  
Welsh butter  
Ask for allergens GFA

Panko breaded smoked haddock croquette, lemongrass and chilli sauce,  
herb oil & dressed baby watercress  
G, D, E, F, SD

Chicken liver parfait, chef's chutney & bread tuille  
G, D, SD, CE, GFA

### MAIN COURSE

Fish & chips, gluten-free beer-battered North Sea haddock, hand-cut  
chips, proper mushy peas, house tartar sauce & lemon wedge  
GF, F, SD, MU, CE, D

Breast of corn-fed chicken, bubble & squeak colcannon, baby carrot &  
corn, carrot jam & Madeira jus  
D, SD, MU, CE, S, GF

Wild from the woods mushroom risotto, green herbs & red char,  
cherry vine tomatoes  
VE, GF, SD, S, MU

### DESSERT

Sticky toffee pudding, butterscotch sauce & Parisella's luxury vanilla  
pod ice cream  
D, E, GF

Dark chocolate torte, raspberry sorbet  
VE, S, GF

Selection of Parisella's of Conwy ice cream & sorbets  
**ASK FOR ALLERGENS**