1890 LLANDUDNO LLANDUDNO RESTAURANT

HOUSE MENU

2 COURSES - £26

3 COURSES - £32

STARTERS

Soup of the Day
Served with bread and Welsh butter (VGA)(GFA)

Terrine
Accompanied by a seasonal chutney, peppery rocket, and toasted sourdough (GFA)

Beetroot Falafel
Resting on creamy hummus, finished with a drizzle of olive oil (VGN)(GF)

Sourdough
With olive oil, balsamic, and Welsh butter (GFA)(DFA)

Crisp Duck Bon Bons
With Asian salad, sweet chilli, hoisin glaze, and spring onions. (DFA)

Fish Cakes
Served with pea purée, tartare, and a lemon wedge (GF)(DF)

MAINS

Cae Mor Beer-Battered Fish & Chips (GFA)
With triple cooked chips, mushy peas, lemon wedge, and traditional tartare sauce

Beef Burger
With BBQ sauce, cheddar, tomato, little gem, fries, slaw, and a brioche bun

Chicken Burger
Topped with Cajun mayo, cheddar, tomato, little gem, fries, slaw, and brioche bun

Chicken Breast (GF)
Served with stem broccoli, fondant potato, and a tarragon cream sauce

Courgette & Garden Pea Risotto (GF)(DFA)
Finished with basil oil

Vegan Buttermilk Quorn Burger (VGN)
With Cajun mayo, tomato, little gem, slaw, fries, and a brioche bun

Seared Fillet of Seabass
Presented with pea and courgette risotto, finished with basil oil

Rump Steak
With triple-cooked chips, roasted tomato, roasted shallot and field mushroom *(£5 supplement)*

DESSERT

Sticky Toffee Pudding (GF)
Toffee sauce, and honeycomb

Caramel Brownie (VGN)(GF)
Served with black cherries

Welsh Cheddar Cheese
With grapes, crackers, chutney, and Welsh butter

Parisella's Ice Cream
Two scoops of your choice: Vanilla, Strawberry, Chocolate.

Cheesecake
Wild berry compote, strawberry sorbet & white chocolate crumb.

V — Vegetarian
GF — Gluten Free
GFA — Gluten Free Available
VE — Vegan
VGA — Vegan Available
DF — Dairy Free
DFA — Dairy Free Available.

Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order

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CAE MOR

HOTEL

1890

LLANDUDNO

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RESTAURANT

HOUSE MENU