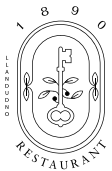


Under the direction of Head Chef Leigh Marshall

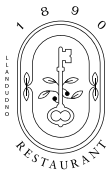


WHILST YOU WAIT

Chef's homemade breads, balsamic and olive oil dip, seasoned Welsh butter G, D, E, SD, GFA	£9
Pitted Spanish olives mix VE, SD, GF	£6
Battered frickles & truffle mayonnaise VE, S, SD, GF	£6
Black pudding bites G, D, E, SD, S	£6.5
Honey-glazed spring onion & sesame seed chicken wings S, SD, SE, GF	£6.5

TO START

Cae Mor homemade black pudding, poached hens egg & Snowdon smoked cheese sauce G, D, E, SD, S, E	£9.5
Chef's soup of the day, homemade bread roll and seasoned whipped Welsh butter Ask for allergens GFA	£9
Panko breaded smoked haddock croquette, lemongrass and chilli sauce, herb oil & dressed baby watercress G, D, E, F, SD	£10
Savoury sweet potato pancake stack, Violife cream cheese & dressed rocket leaf GF, VE, S, SD	£9
Local moules mariniere, steamed mussels in a white wine & cream sauce G, D, MO, SD, F, CE, C, GFA	£10
Chicken liver parfait, chef's chutney & bread tuille G, D, SD, CE, GFA	£9



MAIN COURSE CLASSICS

A choice of 8oz fillet steak or 8oz bistro steak, roasted cherry vine tomatoes, £38/£30
flat cap mushroom, beer battered onion rings & hand-cut chips, served with a
choice of peppercorn, Diane or béarnaise sauce
GF, D, SD

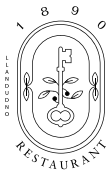
Chef's homemade pie of the day, seasoned vegetables, mash or hand-cut £18
chips & gravy
ASK FOR ALLERGENS

Cae Mor beef burger, 8oz seasoned beef burger, onion marmalade, Welsh £18
rarebit, toasted brioche bun, baby gem leaf, tomato, red onion & gherkin,
house slaw & skin on fries
D, E, CE, G, SD, GFA

Traditional chicken Caesar salad, crunchy sourdough croutons, parmesan £16
shavings, soft hens egg & bacon lardons
G, E, D, CE, MU, S, GFA

Fish & chips, gluten-free beer-battered North Sea haddock, hand-cut chips, £15.5 / £18
proper mushy peas, house tartar sauce & lemon wedge (SML / LRG)
GF, F, SD, MU, CE, D

Salmon pappardelle pasta, flaked salmon, olives, roast cherry vine tomatoes & £18
parmesan shavings
G, F, D, SD, S



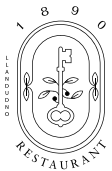
SEASONAL MAINS

3 bone rack of lamb, spring onion & asparagus presse, pea puree & rich redcurrant jus D, CE, MU, SD, GF	£30
Whole roast sea bream, lemongrass and butter bean cassoulet & sauce vierge D, F, SD, CE, MU, GF	£25
Chef's signature smoked haddock & chorizo risotto, soft poached hens egg & herb oil GF, D, E, F, S, SD	£22
Twice-baked Welsh cheese soufflé, simple Caesar salad & celeriac remoulade G, D, E, MU, CE, SD	£19
Breast of corn-fed chicken, bubble & squeak colcannon, baby carrot & corn, carrot jam & Madeira jus D, SD, MU, CE, S, GF	£24
Wild from the woods mushroom risotto, green herbs & red char, cherry vine tomatoes VE, GF, SD, S, MU	£18

SIDES & SAUCES

Handcut chips GF	£5	Beer battered onion rings GF	£4
Skin on fries GF	£4	Pepper corn sauce GF, D, SD	£4
Simple caesar G, D	£6	Diane sauce GF, D, SD	£4
Seasoned vegetables GF, D	£5	Béarnaise sauce GF, D, E, SD	£4

*C- crustaceans. CE- celery. D-dairy. E-egg. F-fish. P-peanuts. G-gluten. L-lupin. N-nuts.
MO-molluscs. Mu-mustard. S-soy. SD-sulphur dioxide. SE-sesame seeds. VE-vegan. GF-gluten free. GFA-gluten free available
Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order*



DESSERTS

Sticky toffee pudding, butterscotch sauce & Parisella's luxury vanilla pod ice cream D, E, GF	£9
Summer fruit crème brûlée, homemade shortbread biscuit D, E, G	£9
Welsh cheese board, chutney, savoury crackers, celery, grapes & Welsh butter D, G, CE, SD, S	£11
Vanilla & honey pannacotta, honeycomb & berry compote D, GF, V	£9
Dark chocolate torte, raspberry sorbet VE, S, GF	£9
Selection of Parisella's of Conwy ice cream & sorbets ASK FOR ALLERGENS	£2.95

HOT DRINKS

Espresso	£3.5
Black Coffee	£3.5
Cappuccino	£3.5
Latte	£3.5
Hot Chocolate	£3.5
Mocha	£3.5
Flat White	£3.5
Liqueur coffees available	£7.5

*C- crustaceans. CE- celery. D-dairy. E-egg. F-fish. P-peanuts. G-gluten. L-lupin. N-nuts.
MO-molluscs. Mu-mustard. S-soy. SD-sulphur dioxide. SE-sesame seeds. VE-vegan. GF-gluten free. GFA-gluten free available
Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order*