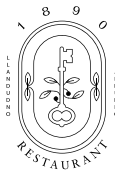


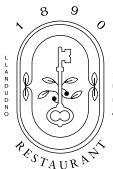
Sunday Menu

Under the direction of Head Chef Leigh Marshall



TO START

Cae Mor house-made black pudding, poached hen's egg & Snowdon smoked cheese sauce G D E SD S E	£9
Chef's soup of the day, house-made 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 marinière, steamed mussels in a white wine and cream sauce G D MO SD F CE C GFA	£10
Chicken liver parfait, chef's chutney & bread tuile G D SD CE	£9



MAIN COURSE ROASTS

Roast topside of Welsh beef CE MU D	£22.5
Slow braised lamb shoulder CE D MU	£24
Roast chicken supreme CE D MU	£20
Nut-less roast loaf in vegetable gravy CE MU S VE	£20

All our roasts are served with carrot, parsnip, cauliflower cheese, tender stem broccoli, sticky red cabbage, roast potatoes, thickened juices & Yorkshire pudding

MAIN COURSE CLASSICS

Fish & chips, gluten-free beer-battered North Sea haddock, hand-cut chips, proper mushy peas, house tartar sauce & lemon wedge (Small / Large)	£15.5 / £18
Salmon pappardelle pasta, flaked salmon, olives, roast cherry vine tomatoes & parmesan shavings	£19
Wild from the woods mushroom risotto, green herbs & red char, cherry vine tomatoes	£19
Cae Mor beef burger, 8oz seasoned beef burger, onion marmalade, Welsh rarebit, toasted brioche bun, baby gem leaf, tomato, red onion & gherkin, house slaw & skin-on fries	£18
Traditional chicken caesar salad, crunchy sourdough croutons, parmesan shavings, soft hen's egg & bacon lardons	£16



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 panna cotta, 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 per scoop

SIDES & SAUCES

Handcut chips GF	£5	Roast carrots & parsnip	£4
Skin on fries GF	£4	Sticky red cabbage	£4
Roast potatoes & pot of gravy	£6	Simple Caesar G D	£6
Cauliflower cheese	£5	Seasoned vegetables GF D	£5