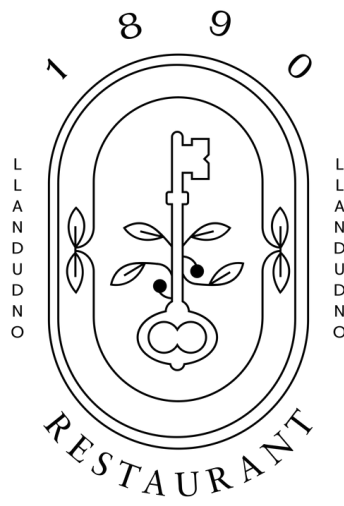




Under the direction of Head Chef Leigh Marshall

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	£4.5
Roast pigs in blankets, hot honey dip G, S, CE	£6

TO START

Cae Mor house-made black pudding, poached hens egg & Snowdon smoked cheese sauce G, D, E, SD, S	£10
Chef's soup of the day, house-made bread roll and seasoned whipped Welsh butter Ask for allergens GFA	£9
Crispy confit duck croquette, spiced cranberry chutney & winter leaf salad D, E, G, SD	£10
Baby prawn & smoked salmon tian, avocado & toasted crostini D, F, G, GFA	£11
Grilled goat cheese & beetroot tartlet, red onion marmalade & rocket leaf salad GF, D, E, SD	£8.5
Chicken thigh & ham hock on croute, red onion marmalade & baby leaf GFA, D, SD	£10

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

MAIN COURSE CLASSICS

8oz Welsh fillet steak, roast cherry on the vine tomatoes, flat cap mushroom, beer battered onion rings & hand-cut chips GF, D, SD	£38
Pie of the day, seasoned vegetables, mash or hand-cut chips & gravy ASK FOR ALLERGENS	£23
Cae Mor beef burger, 6oz seasoned beef burger, onion marmalade, Welsh rarebit, toasted brioche bun, baby gem leaf, tomato, red onion & gherkin, house slaw & skin on fries D, E, CE, G, SD	£18
Traditional chicken Caesar salad, crunchy sourdough croutons, parmesan shavings, soft hens egg & bacon lardons G, E, D, CE, MU, S, GFA	£16
Fish & chips, gluten-free beer-battered North Sea haddock, hand-cut chips, proper mushy peas, house tartar sauce & lemon wedge (SML / LRG) GF, F, SD, MU, CE, D	£18 / £20

SEASONAL MAINS

Slow braised glazed beef short rib, creamed potatoes, roasted roots, tenderstem & thickened juices GF, D, SD, CE	£25
Pan roast chicken supreme, creamy red peppercorn mash, green beans wrapped in pancetta, honey & mustard sauce D, CE, MU, SD	£24
Pan-seared sea bass, crushed herb potatoes, buttered greens, lemon & caper sauce GF, D, SD	£24
Pan-roasted fillet of salmon, herb crushed potatoes, buttered seasonal greens & lemon and dill cream sauce F, D, CE, E	£23
Butternut squash, pea & sage risotto, herb oil dressing VE, GF, CE, SD	£18

SIDES & SAUCES

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

DESSERTS

Dark chocolate torte, raspberry sorbet VE, S, GF	£9
Selection of Parisella's of Conwy ice cream & sorbets (per scoop) ASK FOR ALLERGENS	£2.95
Classic crème brûlée, nutmeg brittle & house-made shortbread G, D, E	£10
Baked lemon curd set in sweet pastry with raspberry sorbet G, D, E	£9
Sticky toffee pudding, salted caramel sauce & vanilla ice cream GF, D, E	£9
Small tasting of Snowdonia Welsh cheese, chutney, savoury crackers & Welsh butter GFA, D, CE, MU	£11

HOT DRINKS

Espresso	£3.95
Black Coffee	£3.95
Cappuccino	£3.95
Latte	£3.95
Hot Chocolate	£3.95
Mocha	£3.95
Flat White	£3.95
Matcha	£4.45
Add Espresso Shot	£0.50
Coffee shots ,honeycomb, Vanilla, or Caramel	£0.50
Liqueur coffees available	£7.5

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