

## TO SHARE

£4.50 each or any 3 for £12

**TOASTED PITTA BREAD**, artichoke hummus ♻️ - **SMOKED POTATO AND PAPRIKA CROQUETTES**, truffle aioli ♻️

**CRISPY CAULIFLOWER WINGS**, siracha ♻️ - **CHIPERONE SQUID**, harissa yoghurt

**WELSH RAREBIT** - **CHIPOLATAS** and red wine onions

## TO START

**STEAMED MENAI MUSSELS**, leek and cider cream £6.75

**PERL LAS SOUFLÉ**, truffle cream, pickled pear £5.95

**YAKATORI CHICKEN WINGS**, shredded vegetables £6.25

**HAWARDEN ESTATE FARM SHOP BLACK PUDDING**, poached egg, mustard jus and toasted English muffin £5.5

**SOUP OF THE DAY** ♻️ £5

**BUTTER POACHED SALMON**, green herb and watercress salad, melba toast £7.85

**ROASTED PHEASANT AND LEEK TERRINE**, truffle aioli, parsnip crisps, pickled blackberries £6.75

## SALADS

**CAESAR SALAD**, parmesan, anchovies, crouton, gem lettuce, Caesar dressing £9.5 *add chicken* £5

**SALT AND PEPPER SQUID**, harissa quinoa, mixed leaf, pickled chilli, popped capers £14.25

**NORTH WALES SALAD**, locally grown seasonal salad served with spiced lentils, mixed leaf and celery dressing ♻️ £12.95

## MAINS

**FILLET OF WELSH BEEF**, oven roast tomato, garlic mushroom, hand cut chips £28.5

**SEARED STONE BASS**, creamed cabbage and brown shrimp, duchess potatoes £16.5

**GROUND WELSH BEEF AND BACON CHEESE BURGER**, sourdough bun, beer pickled onion rings, burger sauce, fries £13.95

**HAWARDEN ESTATE FARM SHOP TRADITIONAL PORK SAUSAGE**, creamed potato, red wine onion gravy £12.5

**WELSH BEEF SIRLOIN**, oven roast tomato, garlic mushroom, hand cut chips £24.5

**BEER BATTERED MARKET FISH**, garden peas, hand cut chips, tar tar, lemon £13.95 small fish £9.95

**HOMEMADE SHORTCRUST GAME PIE**, braised red cabbage, roast parsnips £16

**DRY AGED PORK COLLAR STEAK**, brown butter mash, baked apple jam, sherry vinegar sauce £16.5

**BAKED COD LOIN**, cider braised artichokes, lentils, crispy kale, wine merchant butter £18.5

**ROASTED CHICKEN BREAST**, salt baked celeriac, roasted broccoli, tarragon and mushroom jus £15.5

## SIDES

Fries £4 + parmesan and truffle £1 - Maple and black pepper roasted carrots £4 - Mixed greens £4 - Mixed salad £4

Cauliflower cheese £4 - Onion rings £4 - Hand cut chips £4 - Peppercorn sauce £2 - Diane sauce £2

*We work closely with John and his team down at the Hawarden Estate Farm Shop to ensure only the best quality meat is served on our menu. The Estate Butchers practise traditional butchery skills each day using meat from quality-assured suppliers they have strong working relationships with. Our Beef is proudly Welsh PGI certified and our pork is free range. Our steaks have been dry aged in our aging fridge over at least 28 days to develop superior flavour and guaranteed tenderness. Please ask us if you would like any further information or pop over to the Farm Shop to meet and the team.*

♻️ VEGETARIAN ♻️ VEGAN

*We are happy to provide allergen guidelines for our menu, please speak to your server. Our food is prepared and cooked to order in our kitchen, so we cannot guarantee all traces of allergens and gluten are completely removed.*

## DESSERTS

*All of our desserts are made fresh by our Pastry Chef, Charlotte.*

*All £6.95*

**DARK CHOCOLATE BROWNIE**, vanilla ice-cream, chocolate sauce

**STICKY TOFFEE PUDDING**, honey comb, salted caramel ice cream

**WHITE CHOCOLATE AND CRANBERRY BARA BRITH PUDDING**, custard

**CRÈME BRULE**, hazelnut shortbread

**LEMON MERINGUE TART**, granola, raspberry sorbet

**WELSH CHEESE BOARD**, apple chutney, crackers, apple