TO START

Soup of the day £5.95 (V)

Warm Ham consommé with ham hock rillettes, garden peas with poached egg and bacon £9.95 (GF)

Home smoked breast of Gressingham duck, pressing of leg, mini asparagus, chestnut mushroom and duo of cherries £10.95 (*£2.00) (GF)

Cannelloni and goats’ cheese with warm brioche, pressed pear and micro watercress £9.95 (V)

Charred loin of tuna with pickled baby vegetables, black olive purée and Devonshire crab mayonnaise £10.95 (*£2.00) (GF)

Salt cured mackerel with white chocolate capers and textures of rhubarb £9.95 (GF)

Terrine of Mediterranean Vegetables, blow torched cucumber, herb cous cous and warm aubergine caviar £9.95 (V)

Welsh coast mussel pot, local mussels cooked in white wine cream or tomato and chilli sauce and served with crusty bread £9.95 (GF)

(On request – 24 hour notice) Menai rock oysters simply served over ice with fresh lemon, shallot and red wine vinegar reduction
3…£6.00 (*£3.00) 6…£12.00 (*£6.00) 12…£24.00 (*£12.00) (GF)

FROM THE BERTHA

Bertha operates at 450°F, she is fuelled by charcoal which gives extra flavour to your steak, the intense heat will seal in the flavour and cooks the meat at a faster rate allowing more time for the meat to rest

All our steaks are aged for 21 days to gain a fuller flavour

All of our steaks are cooked to your own preference and are served with grilled plum tomatoes and a field mushroom, Lyonnaise potatoes, French fries or hand cut chips

Flat iron steak (butlers’ steak) 10oz† £17.95
Flat iron is from the shoulder and is a working muscle which makes it less tender but full of flavour
“We recommend you have this steak cooked medium”

Welsh Sirloin steak 8oz† £23.95 (*£8.00)
Sirloin steak is not as tender as the fillet but it has more flavour
“We recommend you have this steak cooked medium rare or medium”

Welsh Rib eye 10oz† £26.95 (*£11.00)
With rib eye steak you can have the best of both, it’s tender and full of flavour
“We recommend you have this steak cooked medium to allow the fat to dissolve”

Fillet 7oz† £29.95 (*£12.00)
Fillet steak is the most tender, but not as full in flavour
“We recommend you have this steak cooked rare or medium”

Welsh Chateaubriand for two… £68.95 (*£37.00)
A cut from the fillet, therefore we recommend to have this cooked medium rare or medium
“Includes béarnaise and red wine sauce, selection of vegetables and potatoes of your choice”

†Weights are approximate pre-cooked meat
**DINNER INCLUSIVE TABLE D’HOTE MENU**

Our Grill Room 5 course tasting menu and wine flight is also available for only £60.00 per person

**To Start**
- Soup of the day (V) (GF)
- Warm Ham consommé with ham hock rillettes, garden peas with poached egg and bacon (GF)
- Salt cured mackerel with white chocolate Capers and textures of rhubarb
- Terrine of Mediterranean vegetables, blow torched cucumber, herb cous cous (v)

**To Follow**
- Flat iron steak (butlers’ steak) 10oz† served with grilled plum tomatoes, field mushroom, Lyonnaise potatoes, French fries or hand cut chips (GF)
- Fillet of Pollock with polenta, Grelot onion, chilled tomato compote and chive cream sauce
- Butter poached breast of chicken, lemon and chive gnocchi, roast red chicory with tarragon infused tomato and button mushrooms £19.95
- Twice baked three cheese soufflé with cauliflower terrine, baby spinach and roast shallot

Hotel guests staying with dinner inclusive may select two courses from the above menu and one from the dessert menu. Items indicated with an *asterisk on the main menu will incur supplemental charges.

Also available for patrons at £32.50 per person.

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**FISH**

- Fillet of Pollock with polenta Grelot onions, chilled tomato compote and chive cream sauce £18.95 (GF)
- Grilled fillet of sea trout, sautéed potato, cauliflower 3 ways, and seared scallops £21.45 (*£5.00) (GF)
- Pan seared sea bass with squid ink risotto, crisp calamari and baby naves £20.95 (*£4.00) (GF)

**MEAT**

- Blackened ox tongue, sticky cheek, parsnip cream and baby carrots with a parsley and horseradish mash £20.95 (*£4.00) (GF)
- Butter poached breast of chicken, lemon and chive gnocchi, roast red chicory with tarragon infused tomato and button mushrooms £19.95
- Roast cannon of lamb, glazed courgette and a potato donut filled with its own hot pot £21.95 (*£5.00)

**VEGETARIAN**

- Light mushroom mousse with shallot purée and pickled baby vegetables £17.95 (GF)
- Twice baked three cheese soufflé with cauliflower terrine, baby spinach and roast shallot £17.95
- Leek and Perl Lâs arancini with crushed Jerusalem artichokes braised leeks and grain mustard cream £17.95

Please note that some of our dishes may contain nuts or traces of nuts.

*Our à la carte menu is available from 6.30 - 9.30pm, 7 days a week*

<table>
<thead>
<tr>
<th>Sides</th>
<th>Steak Accompaniments</th>
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<tbody>
<tr>
<td>All sides are £3.60</td>
<td>£2.75</td>
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<tr>
<td>Hand cut chips</td>
<td>Peppercorn</td>
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<tr>
<td>Creamed potatoes</td>
<td>Béarnaise</td>
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<tr>
<td>French Fries</td>
<td>Red wine</td>
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<tr>
<td>Baby carrots and spinach</td>
<td>Perl Lâs (Welsh blue cheese)</td>
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<td>Garlic mushrooms</td>
<td>Café de Paris butter (GF)</td>
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<td>Onion rings</td>
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<td>Quay salad</td>
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<td>Mixed seasonal vegetables</td>
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<tr>
<td>Cauliflower terrine topped with cheese</td>
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<tr>
<td>Cheese garlic bread</td>
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