

Menu

Nibbles

- Mixed olives 4.5 (M, SD, PB)
Roasted spiced nuts 4.5 (N, P, G, PB)
Single seared scallop garlic butter 5.50 (MO, D)
Homemade focaccia bread 5 (G, D)
Feta stuffed sweet baby peppers 5.5 (D, SD, V)

Starters

- Seasonal soup, crusty bread 7
Ask for today's flavour
- Goat's cheese tart 8.5 (D, E, G, N, V)
Basil pesto, honey figs, pine nuts
- Pan seared scallops 13.5 (MO, D, C, N)
Sea greens, roquito peppers, Romanesco sauce
- Caprese salad 8 (D, SD)
Plum tomatoes, buffalo mozzarella & basil
- Grilled asparagus 8 (SS, PB)
Sundried tomato hummus, rocket
- Satay chicken 8.5 (D, C, F, CR, SS, S, N)
Kimchi salad, coriander
- Torched mackerel 10 (F, SD, S)
Wild mushroom, fennel, miso broth

To Share

- White eagle surfboard 18 (F, MO, Cr, SD, G, D, M, E)
Smoked mackerel, pickled anchovies, pickled cockles & mussels, tail on prawns, goujons, homemade tartar sauce, crusty bread
- Farmers platter 17 (G, D, E, M, C, SD)
Pork pie, selection of Welsh cheeses, pickled egg, apple, pickles, chutney & crusty bread

Mains

- 21-day aged Welsh beef served with chunky chips, roast tomato & field mushroom (G)
10oz Rib Eye 27
10oz Rump 22
Add peppercorn sauce 3 (D, C, SD) Add garlic butter 2 (D, V)
- Fish & chips 17.5 (F, G, E, SD, M)
Hand battered cod, chunky chips, homemade tartar sauce, mushy peas
- 8oz Snowdon burger 18 (D, G, E, M, SD)
Sourdough bun, gherkins, baby gem, tomato, Emmental cheese, fries, coleslaw
- Miso-glazed aubergine 16 (PB, SD, S, C)
Coconut rice pickled vegetable, spring onions, pomegranate
- Tofu ramen broth 17 (S, SD, C, PB)
Sugar snaps, samphire, mushroom, chilli, ginger & spring onions
- Herbed pork tenderloin 18 (D, M, C, SD)
Garlic roast new potatoes, summer greens, mustard sauce
- Grilled hake, 19.5 (F, D, SD)
Lentil coconut curry, pickled ginger, cumin potato
- King prawn noodle salad 17.5 (CR, E, D, G, SD, SS)
Mango, radish, cucumber, pod greens, coriander, sesame seeds & chilli dressing
- Sea bass fillet 19 (F, C, D, SD)
Confit lemon & herb risotto, sea samphire
- Chicken gnocchi 17.5 (D, E, G)
Basil, roasted butternut squash, sage, garlic cream sauce & parmesan
- Spiced lamb rump 24.5 (G, D, C, SD)
Moroccan couscous, apricot, spinach, harissa salsa
- Mexican quinoa bean salad 15 (SD, PB)
Roasted sweet potato, chick peas, kale & guacamole

Sides

Fries 4.5 (G, PB)
Chips 4.5 (G, PB)
Garlic bread 4 (D, G, V)
Garlic bread with cheese 4.5 (D, G, V)
Summer buttered greens 5 (D, V)
House salad 4 (SD, M, V)

Desserts

White chocolate panacotta 8.5 (D, E, N)
Raspberry, pistachio crumb

Sticky toffee pudding 8.5 (D, E, G, V)
Toffee sauce, vanilla ice-cream

Frozen mojito parfait 8.5 (N, D, E, SD)
Lime, mint & rum, almond biscotti

Vegan Yuzu cheesecake 8.5 (PB, G)
Blueberry, toasted shaved coconut

Dark chocolate tart 8.5 (D, G, E, V)
Passion fruit curd, chocolate soil, yogurt sorbet

Selection of Welsh cheese 11 (D, V, N, C, G, M, SD)
Water biscuits, celery, grapes, apple, house chutney
..... Add a glass of 2008 late bottled vintage port 5 (100ml)

Selection of Anglesey ice-cream (D, V, N) & Sorbets (PB) 1 Scoop 2.5, 2 Scoops 4, 3 Scoops 5.5

Coffee & Infusions

Espresso Single or Double	2.5/ 3.5	Mocha	3.75
Americano	3.5	Hot Chocolate	3.95
Cappuccino	3.5	Liqueur Coffee	5.95
Café Latte	3.5	Selection of Teas & Infusions	3.5
Flat White	3.5		

Children's Menu

Quarter pound cheeseburger, sourdough bap & skinny fries 6 (D, G, SD)
Battered cod goujons, skinny fries & garden peas 6 (F, G)
Pork sausages, fries & garden peas 6 (G)
Pasta, tomato sauce, garlic bread & cheese 6 (G, D, V, C, SD)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice-cream 5 (D, E, G, V)
2 Scoops of local ice-cream or sorbet 5 (D, V, N)
Chocolate brownie, caramel sauce, vanilla ice-cream 5 (D, E, V)

The following key will help you to identify what allergens are present in our dishes
CE - Celery CR - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds

The following key will help you identify which dishes are suitable for vegetarian and vegan diets
V - Suitable for Vegetarians PB - Plant Based

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.