

## NIBBLES

Beetroot houmous / coriander & garlic naan 5.5 - D G SD  
Kiełbasa / smoked Polish sausage / honey mustard 5.5 - M SD  
Spiced pickled mussels 5.5 - M MO SD  
Marinated Mediterranean green olives 5 - M SD PB

## STARTERS

Breaded whitebait / garlic & herb mayo 9 - E F G M  
Grilled butterflied sardines / sourdough toast / sun-dried tomato purée / basil olive oil 10 - F G SD  
Chicken liver pâté / Welsh tomato chutney / rustic bread 10.5 - M SD G  
Middle Eastern falafel / beetroot houmous / coriander / tomato / red onion salad 9 - SS SD PB  
Smoked salmon / granary bloomer / horseradish yoghurt / salted butter 11 - D F SD G  
White Eagle chowder / shellfish / sweetcorn / warm crusty bread 9 - D MO G F  
1/2 pint shell on prawns / mixed salad / bread / butter / Marie Rose sauce 11 - CR D G M SD F E

## TO SHARE

Farmers platter 29 - C D E G M SD  
*Hand raised pork pie / honey roast ham / selection of cheese / pickled egg / apple / pickles / chutney / crusty bread*  
Surf board 39 - CR D E F G SD M MO  
*Smoked salmon / pickled mussels / smoked trout / shell on prawns / rollmops / herring / gravadlax / smoked mackerel / tartar sauce / crusty bread*

## MAINS

Parmesan chicken Milanese / tomato & basil sauce / pappardelle pasta 20 - C E G D  
Sea bream / bouillabaisse / saffron potato / lemon pickled fennel 23 - C CR D F SD MO  
White Eagle double stacked burger / Jack cheese / smoked bacon / sourdough / fries / slaw 19 - D E G M SD  
Middle Eastern falafel / beetroot houmous / coriander / tomato / red onion salad 15 - SS SD PB  
Hand-battered fish / triple cooked chips / mushy peas / lemon / tartar sauce 19.5 - E F G M SD  
Grilled Welsh 21-day aged 8oz sirloin / triple cooked chips / roast tomato / mushrooms 27 - G SD  
Add pepper sauce 3 - C D F SD ...or Béarnaise sauce 3 - D E SD ...or garlic butter 2 - D V  
Purple potato gnocchi / chunky ratatouille / basil verde / smoked Applewood cheese 18 - C SD G PB  
Fresh summer salad / guacamole / cajun & lime dressing / sourdough croutons 16 - C SD G PB  
Homemade fish pie / crushed pea duchesse / buttered greens 18.5 - F G C D E M  
Grilled chicken caesar salad / crispy lettuce / anchovies / parmesan / sourdough 20 - F G C D E M  
White Eagle chowder / shellfish / sweetcorn / warm crusty bread 16.5 - D MO G F

## SIDES

Chopped & dressed summer salad 4.5 - M SD PB  
Buttered seasonal greens 5.5 - D V  
Fries 4.5 - G PB ...with parmesan & truffle oil 6.5 - D G ...triple cooked chips with Anglesey sea salt 5.5 - G SD PB  
Garlic bread 5 - G D V ...with cheese 5.5 - G D V  
Dressed rocket salad / parmesan 5.5 - D SD V

We recognise that some of our guests have specific dietary and allergy needs. The following key identifies which allergens are present in our dishes and which are suitable for vegetarian and plant based diets. Please ask our wonderful colleagues for further advice.

C - 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 | V - Suitable for Vegetarians PB - Plant Based

THE  
WHITE EAGLE  
RHOSCOLYN

THE  
OYSTERCATCHER  
RHOSNEIGR

THE  
PARTRIDGE  
STRETTON

TREMPLIN  
MORZINE