

STARTERS

gf = gluten free

- Half a Lobster- grilled with plain or garlic butter and fresh parmesan (*gf*) - £12.95
- Half a Lobster - served cold with salad & lemon mayonnaise (*gf*) - £11.95
- Anglesey Mussels - steamed with garlic, onions, cream & white wine (*gf*) - £6.95
- Anglesey Oysters (6) - simply served on a bed of ice (*gf*) - £8.75
- Grilled Anglesey Oysters (6) - topped with either garlic butter or Welsh cheese (*gf*) - £9.75
- Scallop Mornay - fresh scallops in a Welsh cheese sauce - £7.95
- Seared Scallops - pan fried in a herb butter (*gf*) £7.95
- Local Dressed Crab - salad garnish & lemon mayo (*gf*) - £6.50
- Calamari - deep-fried & coated in flour & paprika, seasoned with lemon & Anglesey sea salt £5.75
- Spicy Crab Cakes - dressed mixed leaves, cherry tomatoes, sweet chilli sauce - £7.50
- Crab Mornay- fresh brown & white crab meat in a Welsh Cheddar cheese sauce - £6.95
- Crispy Whitebait - salad garnish, lemon mayo - £5.35
- Classic Prawn Cocktail -salad garnish, brown bread - £6.95
- Grilled Goats Cheese - set on a crouton, roasted red peppers, beetroot chutney, balsamic reduction £5.50
- Homemade Soup of The Day - crispy croutons - £4.10
- Venison & Chilli Pâté - salad garnish. toast & butter, homemade chutney - £5.95
- Snowdonia Cheddar & Welsh Ale Pâté -salad garnish, toast & butter, homemade chutney - £5.95
- Garlic Bread Slices - £2.95
- Garlic Bread Slices - with Welsh cheese £3.95

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MAINS

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Cold Main Courses

- Lobster Salad - whole dressed lobster, salad, coleslaw, lemon mayo, brown bread & butter - £23.95
- Anglesey Platter - half lobster, whole dressed crab, & three oysters, salad, coleslaw, lemon mayo. Seafood heaven! - £22.95
- Prawn & Crevette Salad – with Marie Rose sauce & brown bread & butter - £14.95

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Seafood Main Courses

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Served with fresh vegetables, chips & potatoes or salad
(PLEASE ASK YOUR SERVER IF YOU WOULD LIKE MORE VEG ETC. AT NO EXTRA CHARGE)

- Whole Boiled Lobster - (approx 1 1/4 lb) undressed, crackers & picks provided. The ultimate lobster experience! (*gf*) - £23.95
- Grilled Lobster–3 halves of dressed lobster grilled with garlic or plain butter (*gf*) - £29.95
- The Lobster Pot Surf & Turf - half lobster grilled with garlic butter & an 8oz Anglesey fillet steak (*gf*) - £29.95
- Lobster Thermidor - lobster pieces, shallots, white wine, cream, mustard, fresh parmesan - £25.95
- Lobster Granville - lobster pieces, mushroom, prawn, cream & brandy - £25.95
- Lobster Mornay - lobster pieces, in a Welsh Cheddar cheese sauce . Served in a bowl - £25.95
- Grilled Salmon Fillet - with a lemon, herb & saffron butter & homemade tartare sauce (*gf*) - £14.95
- Fisherman's Pie - smoked haddock, salmon & king prawns in a cheese sauce, topped with mashed potato - £14.95
- Paella– chicken, chorizo, prawns, scallops, mussels & king prawns - £18.95
- The Lobster Pot Paella - as above with half a grilled lobster - £28.95
- Scampi– whole tails of scampi in a homemade beer batter, homemade tartare sauce - £16.95

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Meat

Served with fresh vegetables, chips & potatoes or salad
(PLEASE ASK YOUR SERVER IF YOU WOULD LIKE MORE VEG ETC. AT NO EXTRA CHARGE)
Our Meat is sourced on Anglesey & supplied by local, national award winning butchers E.T.Jones Llamia, Bodedern

Steak Diane - fillet steak in a mushroom, onion, cream & brandy sauce - £22.95
Fillet Steak - grilled cherry tomatoes , beer battered onion rings & mushrooms - £22.95
Sirloin Steak - grilled cherry tomatoes , beer battered onion rings & mushrooms - £16.95
T-Bone Steak - grilled cherry tomatoes , beer battered onion rings & mushrooms - £23.95
Rack of Anglesey Lamb - red wine gravy - £22.95
Anglesey Gammon Steak - grilled cherry tomatoes , beer battered onion rings & mushrooms - £13.95
Roast Duckling - half a duck, oven roasted, Glavy orange liqueur sauce - £16.95

Brandy, Cream & Black Pepper Sauce - £2.00
Diane Sauce - £2.00
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Vegetarian

menu may differ slightly

Served with fresh vegetables, chips & potatoes or salad
(PLEASE ASK YOUR SERVER IF YOU WOULD LIKE MORE VEG ETC. AT NO EXTRA CHARGE)

Grilled Goat's Cheese Risotto -goat's cheese with a creamy vegetable risotto (gf) - £13.95
Spicy Tomato Tagliatelle - onions, peppers, tomatoes, red wine sauce, finished with fresh Parmesan cheese - £13.95
Goat's Cheese & Butternut Squash Lasagne, garlic bread slices - £13.95
Mushroom Stroganoff - mushrooms, onions, garlic finished with brandy, wholegrain mustard & cream - £13.95
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Puddings

puddings may differ slightly daily

Fruit Pavlova - meringue with fresh fruit & cream (gf) - £5.25
Bread & Butter Pudding - made with traditional Welsh Bara Brith, with cream or ice cream - £5.25
Raspberry Shortbread - homemade shortbread, raspberries & cream, clotted cream & raspberry swirl Welsh ice cream - £5.25
Lemon Cheesecake - made with Limoncello liqueur served with cream or ice-cream - £5.25
Knickerbocker Glory - vanilla & strawberry ice cream, raspberry & strawberry sauce & cream (gf)- £5.25
Warm Toffee, Date & Pecan Slice - with cream, ice cream or custard - £5.25
Warm Ginger & Lemon Sponge - with cream, ice cream or custard - £5.25
Warm Chocolate Fudge Brownie - with cream or ice cream - £5.25
Various Welsh Ice Creams - please ask for available flavours 3 scoops - £4.75
Cheeseboard - a selection of flavoured Welsh cheddar cheeses & English Stilton served with grapes & homemade chutney - £5.95

Condessa Limoncello- made just 2 miles away by Condessa Liqueurs this refreshing lemon liqueur is the perfect after dinner drink
served neat 50ml £3.45 or long with lemonade £4.45 (27% abv) £4.45

Dessert Wines available
Full range of coffee also available.

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Children's Menu

Breaded Scampi - deep-fried whole scampi tails with chips & garden peas - £4.95
Breaded Cod Fish Fingers - chips & garden peas - £4.50
Bangers 'n' Mash - garden peas & gravy - £4.50
Battered Chicken Nuggets - with chips & garden peas - £4.50
Prawn Salad - a Rose Marie sauce - £4.95
Half a Grilled Lobster - garlic or plain butter chips & garden peas - £10.95
Dressed Crab - chips & garden peas - £6.95

Sunday Lunch Set Menu

SERVED EVERY SUNDAY DURING MARCH, APRIL, MAY, JUNE, OCTOBER, NOVEMBER
menu may differ slightly each week

Relax It's Sunday!

**Let us take the stress out of Sunday with our unbeatable value 3
course lunch**

Starters

Homemade Soup of the Day - crispy croutons, roll & butter

Beer Battered Cod Goujons - salad garnish, lemon mayo

Chicken Liver Pâté - salad garnish, homemade chutney, roll & butter

Mains

(served with vegetables, mashed & roast potatoes & gravy)

Roast Anglesey Beef -Yorkshire pudding

Roast Anglesey Pork -apple sauce, sage & onion stuffing

Roast Leg of Anglesey Lamb - mint sauce

Roast Duckling - half a duck, oven roasted

Grilled Fillet Of Salmon -homemade tartar sauce

Lobster Granville - lobster pieces, mushroom, prawns, cream & brandy

Lobster Thermidor - lobster pieces with shallots, mustard, white wine & cream sauce

Grilled Lobster - whole dressed lobster with garlic or plain butter

Puddings

A Selection Of Various Puddings

3 course lunch - £12.95

3 course duck lunch - £17.95

3 course lobster lunch - £28.95

**Sunday Lunch Served March, April, May, June, October,
November.**