**Appetizer**

*Why not start with some Breads and oils while you decide on your dining experience*

Criccieth Idris Bakery Speciality Breads with homemade dips and oils

£5.95

**Starters**

**Szechuan pepper squid** served on a bed of mixed leaves and homemade Chilly Jam

£5.95

Pan Fried Chicken Livers on a Sourdough Bruschetta with a Puy Lentil, Xerez Vinegar & Balsamic Jus

£6.95

Goats Cheese Eclair with Roasted Heritage Beetroot

£8.95

Pan Seared Red Mullet on a bed of Salsa Verde

£7.95

Crispy Hens Egg with Truffle & Parmesan Soldiers and Duxelles

£9.95

Pork, Black Pudding & Apple Bon Bon with Spiced Apple Puree

£8.95

Surf & Turf Platter ( Serves Two)

Cured Meats, Szechuan pepper squid, blanch bait, Pan Seared Red Mullet, Local Idris Bakery Specialty Breads, homemade dips & oils and a selection of Welsh Cheeses

£26.95

**Main Courses**

**From the Grill**

Rump of Welsh Lamb on a bed Creamed Leeks, Pommes dauphine & a Sweet Balsamic Jus ( Toms Specialty Dish for over 20 years)

£24.95

7oz Fillet of Welsh Beef on a Fondant Potato with Pancetta Lardons & a Rich Red Wine Jus

£36.95

8oz Welsh Rib Eye Steak with Oven Roasted Garlic Flat Mushroom, Whole Tomato, Red Onion Marmalade & Skin on Fries

£29.95

8 Hour Slow Roasted Belly Pork on a bed of caramelized red cabbage, Spiced apple puree & a whole grain mustard Cider sauce

£19.95

Goats Cheese& caramelized Red onion Tart with Creamy White Wine Parsley Sauce

£16.95

From the Sea

Pan Fried Fillet of Seabass on sesame pak choi & a Fennel Cream Sauce

£24.95

Moules Mariniere with Idris Bakery Sourdough & Skin On Fries

Small £9.95/Large £16.95

Crab Linguine with Lobster Bisque

£16.95