

# Lunch

(Wed to Sat from midday until 1.45pm)

## Sharing plates (for two)

Steamed Conwy mussels marinière, crusty bread, rouille, fries 27

Vegetarian sharer: Leek and cheddar croquettes, tempura broccoli, cauliflower, pickled daikon radish, spiced nuts and fruits, rosemary focaccia. With a trio of dips: pea and mint, red pepper and walnut, spiced aubergine 26

Winter fish sharer: crispy calamari, beer-battered plaice, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads 28

Welsh cheeses with fresh home baked bread, pickles and chutney 15

## House salads

Classic Caesar  
Cos lettuce, croutons, Caesar dressing, anchovies, parmesan 11

Caprese  
Mozzarella, heritage tomato, fresh basil, basil pesto (gf) 11

House  
Mixed leaves, marinated tomato, red onion, cucumber, house dressing (gf) 8

Winter  
Apple and squash panzanella with kale, dried cranberries, pancetta, hazelnuts and red wine vinaigrette 11

## Toasted breads (all on our home baked bread)

The Classic Croque Monsieur  
Ham, cheese and bechamel toasted sandwich, green salad 9.5

The Classic Welsh Rarebit  
To the traditionally secret recipe, green salad 9.5

The BBC  
Bacon, brie, cranberry on a crunchy warm baguette 9.5

The SOS	
Chopped silverside beef, onion, stilton on a crunchy warm baguette	11
The WIP	
Cajun chicken, coriander and lemon mayonnaise on a crunchy warm baguette	9.5
The Blue 'shroom	
Mushroom, blue cheese, tarragon on a crunchy warm baguette	9

## Sandwiches

All served on brown or white bread, garnished with dressed leaves and crisps

Smoked salmon, cream cheese	
Prawn cocktail	
Ham, piccalilli	
Black Bomber cheddar, chutney	
Beef, horseradish, caramelised red onion	All 8

## Mains

Sage stuffing crusted turkey escalope, cranberry reduction, pig in blanket, fries	18
Braised beef short rib, sweetcorn purée, celeriac remoulade, braising jus, fries (df, vg)	19
Snowdon craft bitter battered fish and chips, special mushy peas	16

Soup of the day (served with home baked bread) 7.9

## Desserts

Christmas pudding, brandy sauce, redcurrant compôte	8.5
Penderyn whisky crème brûlée, winterberry compôte, shortbread (gf available)	8.5
Lemon tart, soused cherries, cherry sorbet	8.5
Selection of ice creams (per scoop)	1.5
Welsh cheeses, apple jelly, oat biscuits	9