



Next Door

We're proud to say that we champion local produce and regional suppliers, including Mermaid Seafoods, Poynton's Butchers and LFR, all based here in Llandudno. We bake our own bread every day, make each and every sauce or accompaniment – the mayo, the bearnaise, the dips, the chutneys – although we leave the ketchup to the experts.

Please take care to inform us of any allergies or intolerances. Unfortunately, we cannot guarantee an entirely nut-free cooking and dining environment.

Snacks and nibbles

Black and green marinated olives and gherkins (vg, gf, df)	3
Dusted pork crackling (df)	2.5
Pigs in blankets	3.5
Homemade breads, olive oil, balsamic vinegar (vg, df)	2.5

Sharing boards and bowls (for two)

Steamed Conwy mussels marinière, crusty bread, rouille, fries (df)	27
Winter fish sharer: crispy calamari, beer-battered plaice, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	28
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
Welsh cheeses with fresh home baked bread, pickles and chutney	15





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Small and main plates

Rather than the conventional starter/main course style of dining, we suggest several smaller plates to give you a wider taste experience. We recommend between six and eight small plates (including sides) between two people. Of course, if you fancy a more substantial "main", then many items can be served as a larger portion and are priced accordingly. These "main" plates come with your choice of two sides included.

Meat

Crisp glazed duck leg, orange and ginger reduction, pickled carrot, cashew crumble (gf, df)	10/21
Slow braised pork cheek, celeriac purée, fresh apple, sherry and thyme jus (gf)	9/19
Sticky glazed beef short rib, sweetcorn purée, celeriac slaw, braising jus (gf)	10/21
Charred minced lamb skewers, curried tomato and pepper purée, mango and nigella chutney (gf,df)	9/19
Sage stuffing crusted turkey escalope, cranberry reduction, pig in blanket	9/19

Fish and seafood

Pan-seared scallops, squash purée, chorizo, roasted squash pickled samphire (gf)	11/22
Poached monkfish tail, poached mussels, prawn bouillabaisse, croutons, parsley (df, gf)	11/22
Crispy battered cod loin, toasted brioche, gherkin relish, rouille	10/21
Baked king prawns, chilli, olive oil, tomato, toasted focaccia (df)	10/21
Local crab lemongrass & ginger cakes, mango, lime salad, chilli mayonnaise (df)	9/19





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Vegetarian and vegan

Tempura tender stem broccoli, pickled radish, toasted sesame, siracha mayonnaise (df, vg)	7/14
Black bomber and leek croquettes, tomato and basil coulis	9/18
Roasted king oyster mushrooms, garlic and rosemary butter, squash purée, crispy chestnuts (df, vg, gf)	8/17
Crispy leek and gruyère polenta, white bean purée, celeriac slaw (gf)	8/17
Chickpea, garlic, and tahina falafel, red pepper purée, minted yoghurt (gf)	8/17

Sharing mains for two people

Mini hog roast: pulled pork shoulder, chargrilled pork ribeye, roasted chorizo, garlic and rosemary potatoes, roasted apple, pickled red cabbage, squash purée, sherry and thyme jus	46
Chargrilled 25oz ribeye of 28-day aged, prime Welsh beef, roasted heritage tomatoes, portobello mushrooms, grilled shallots, roasted garlic, fries. Choice of peppercorn, Perl Las or bearnaise sauce. 24-hour pre-order	58
Blas-y-Môr. Seafood sharing platter, served cold over a bed of ice, with fries: lobster, oysters, dressed crab, langoustines or king prawns, mussels, potted mackerel. Pre-order by 3pm the previous day	69

Sides

Sprouts, chestnuts and pancetta	
Rosemary and garlic potatoes (gf, df, vg)	
Fries (gf, vg, df)	
Roasted squash and carrots (gf)	All 3.5
Green salad	3





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Desserts

Christmas pudding, brandy sauce, redcurrant compôte	8.5
Penderyn whisky crème brûlée, winterberry compôte, shortbread (gf available)	8.5
Chocolate and Baileys cheesecake, candied orange, pecan crumb	8.5
Lemon tart, soured cherries, cherry sorbet	8.5
Vegan dark chocolate brownie, raspberry coulis, raspberry sorbet, dried raspberries	8.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream (gf))	7
Welsh cheeses, homemade chutney, oat biscuits	9

Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	6.5
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadiou (125ml)	7
Gwin Pwdin, Gwinllan Estate, Conwy 2021 (125ml)	8
Vinsanto 'First Release', Estate Argyros, Santorini, Greece 2015 (70ml)	8.5

Speciality coffees and digestifs

Penderyn Madeira whisky or Siddiqui dark rum coffee	8
Espresso Martini	10
Merlyn Welsh Cream liqueur latte	8
Somerset Cider Brandy	7
Armagnac, Chateau de Millet, 1996	7

