



Market Dinner Menu

2 Courses £27.50 per person

3 Courses £29.50 per person

Served between 7.00 pm and 8.30 pm

Cauliflower soup,
toasted almonds

Pickled scorched mackerel,
pea purée, peas, fèves

Pressing of chicken,
cashew nut purée, pickled cucumber

Welsh lamb rump,
sweetbread, pickled feves, caramelised shallots

Pan fried plaice,
fennel fodue, crispy quinoa, fennel salad

Buttered Anglesey potatoes,
tender leeks, burnt leeks, onion and mustard purée

White chocolate and praline parfait,
candied almonds

Vanilla panna cotta,
apple textures

Farmhouse cheddar and Welsh brie,
served with biscuits, grapes, apple, celery

Filter, cappuccino or espresso coffee served
with home made petit fours - £4.45 per person

If you have any food allergies, intolerances or special dietary requirements, please let us know before placing your order.

Some desserts may be unsuitable for vegetarians. Please ask.

Guests are kindly reminded that the hotel, restaurant and terrace are non-smoking.