

TAVERN

— ON THE BAY —



Father's Day

MENU

SUNDAY 21ST JUNE 2026

Treat Dad to a special day by the sea 

Delicious locally sourced roasts, seasonal favourites and indulgent desserts.



STARTERS



French Onion Soup (V)

Rich French onion soup topped with a Gruyère cheese crouton, served with artisan bread and butter.



Sautéed Garlic Mushrooms (V)

Mushrooms sautéed in white wine, garlic, shallots and cream, served with toasted sourdough.



Buttermilk Fried Chicken Strips

Crispy chicken strips served with honey sriracha sauce, crispy onions and toasted sesame seeds.



Smoked Salmon & Prawn Tian

Layers of smoked salmon and prawns with dill mayonnaise, served with toasted ciabatta.



Tempura Cauliflower Florets (VE)

Lightly battered cauliflower tossed in a Korean BBQ glaze with shredded spring onion and cucumber.



Ham Hock Terrine

Traditional ham hock terrine served with homemade piccalilli and toasted sourdough.

TAVERN ROASTS & ACCOMPANIMENTS

We proudly serve locally sourced, matured Welsh beef and lamb, expertly prepared by Glandwr Butchers, Benllech.



TOPSIDE OF WELSH BEEF

LEG OF WELSH LAMB

TURKEY BREAST WITH PIG IN BLANKET

All roasts are served with creamed and duck-fat roast potatoes, Yorkshire pudding, sage & onion stuffing, honey-roasted parsnips, fresh market vegetables, braised red cabbage and rich pan gravy.






CHILDREN'S MENU

1 COURSE £14 | 2 COURSES £22

MAINS

- Children's Roast Dinner – Turkey, Beef, Lamb or Pumpkin Roast (V)
- Sausage, Fries, Peas or Beans
- Chicken Goujons, Fries, Peas or Beans
- Penne Pasta with Garlic Bread (V)

DESSERTS

-  Salted Caramel Profiteroles
-  Chocolate Brownie Sundae
-  Ice Cream Pot (V) (1 Scoop)



(V) VEGETARIAN



(VE) VEGAN



(NGCI) MADE WITH NON-GLUTEN CONTAINING INGREDIENTS



(NGCI) GRAVY AVAILABLE



(NGCI) YORKSHIRE PUDDING AVAILABLE

2 COURSES

£36

3 COURSES

£45

TAVERN
ON THE BAY

MAINS



Tavern Steak & Ale Pie

Slow-cooked beef in rich ale gravy, topped with shortcrust pastry, served with creamed potatoes, fresh vegetables and pan gravy.



Mushroom & Pumpkin Roast (V)

Served with creamed potatoes, vegetarian gravy, stuffing, Yorkshire pudding, fresh vegetables and braised red cabbage.



Pan-Fried Seabass Fillet (NGCI)

Served with caper butter sauce, fresh tarragon, crushed new potatoes and seasonal vegetables.



Moroccan Roasted Vegetable & Apricot Tagine (VE)

Aromatic Moroccan-style vegetable tagine served with herb couscous and warm flatbread.



Buttermilk Fried Chicken Burger

Topped with bacon, mature cheddar, beef tomato, gem lettuce and pickles, finished with BBQ sauce and served with coleslaw and French fries.



Welsh Pork & Leek Sausages (NGCI)

Served with creamed potatoes, fresh vegetables, caramelised onion gravy and crispy onions.

DESSERTS

Signature Biscoff Cheesecake (V)

Served with Biscottino ripple ice cream.

Sticky Toffee Pudding (V)

Warm sticky toffee pudding with butterscotch sauce and salted caramel ice cream.

White Chocolate & Pistachio Crème Brûlée (V)

Served with homemade shortbread.

Tavern Chocolate Brownie (V, NGCI)

Served warm with toffee sauce and vanilla ice cream.

Warm Raspberry Bakewell Tart (V, NGCI)

Served with creamy custard.

Treacle Tart (VE)

Served with vegan vanilla ice cream and Sicilian lemon drizzle.

Please note that some dishes may contain traces of nuts. All our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.

Please let your server know if you have a special dietary requirement and we will endeavour to cater to your needs.