



Mother's Day Menu

2 Course £36.00 3 Course £45.00

STARTERS

Cream of cauliflower & Snowdonia cheddar soup *with artisan bread, Welsh butter* (v)

Sauteed mushrooms *white wine, garlic, shallots, cream and toasted sourdough* (v)

Smoked duck breast *celeriac remoulade, Welsh plum chutney* (ngci)

Smoked salmon & prawn tian *dill mayonnaise, toasted ciabatta*

Tempura cauliflower florets *Korean BBQ glaze, shredded spring onion & cucumber* (ve)

Ham hock terrine *tangy homemade piccalilli, toasted sourdough*

TAVERN ROASTS & ACCOMPANIMENTS

*We proudly serve matured Welsh beef & lamb, sourced locally & prepared by
Glandwr butchers of Benllech*

Topside of Welsh beef

Leg of Welsh lamb

Turkey breast, pig in blanket

Mushroom & pumpkin roast (v)

*All served with creamed & duck fat roast potatoes, pan gravy, Yorkshire pudding, sage
& onion stuffing, honey roast parsnip, fresh market vegetables & red cabbage*

MAINS

Oven baked cod loin *caper butter sauce, fresh tarragon, crushed new potatoes, fresh market
vegetables* (ngci)

Moroccan style roast vegetable & apricot tagine *herb cous cous, flatbread* (ve)

Chargrilled 8oz gammon steak *cider, leek & grain mustard sauce, creamed potatoes, fresh
market vegetables* (ngci)

Buttermilk fried chicken burger *bacon, cheddar cheese, beef tomato, gem lettuce, pickles,
BBQ sauce, coleslaw & French fries*

*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.*





DESSERTS

Chefs' apple & blackberry crumble *custard* (v)

Signature Biscoff cheesecake *biscottino ripple ice cream* (v)

Sticky toffee pudding *salted caramel ice cream, butterscotch sauce* (v)

White chocolate & pistachio crème brulee *homemade shortbread* (v)

Tavern chocolate brownie *toffee sauce, vanilla ice cream* (ngci / v)

Warm raspberry Bakewell tart *custard* (ngci / v)

Treacle tart *vegan vanilla ice cream, Sicilian lemon drizzle* (ve) 9.5

CHILDRENS MENU 1 COURSE £14 2 COURSE £22

Kids roast dinner – Turkey, beef, lamb or pumpkin roast (v)

Sausage *fries, peas or beans*

Chicken goujons *fries, peas or beans*

Penne pasta *garlic bread* (v)

CHILDRENS DESSERTS

Salted caramel profiteroles

Chocolate brownie sundae

Ice cream pot (v) (1 scoop)

flavours – *strawberry, vanilla, chocolate, honeycomb, caramel, mint choc chip*

(v) – Vegetarian

(ngci) – Gravy available

(ve) – Vegan

(ngci) – Yorkshire pudding available

(ngci) – made with non-gluten containing ingredients

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