



TAVERN

ON THE BAY

GOOD FOOD • GOOD PEOPLE • GOOD TIMES



THANK YOU FOR SUPPORTING LOCAL

WE WILL BE SERVING LUNCH 12-6.30PM

STARTERS

- CHEF'S SOUP OF THE DAY (V) £8.50
Served with sourdough, olive bread and Welsh butter.
- SMOKED DUCK BREAST (NGCI) £11.50
Celeriac remoulade and Welsh plum chutney.
- TEMPURA CAULIFLOWER FLORETS (VE) £9.50
Korean BBQ sauce, shredded spring onion and cucumber.
- SMOKED SALMON & PRAWN TIAN £12.00
Dill mayonnaise and toasted ciabatta.
- SAUTÉED MUSHROOMS (V) £9.50
White wine, garlic, shallots and cream, served on toasted sourdough.
- CRISPY HALLOUMI SALAD (V, NGCI) £9.50
Beef tomato, roasted red peppers and hot honey dressing.
- HAM HOCK TERRINE £10.50
Homemade piccolilli and toasted sourdough.
- BUTTERMILK FRIED CHICKEN STRIPS £10.50
Honey sriracha sauce, crispy onions and sesame seeds.

TAVERN SUNDAY ROASTS

OUR ROAST MEATS ARE SOURCED LOCALLY & EXPERTLY PREPARED BY GLANDWR BUTCHERS, BENLLECH

- TOPSIDE OF WELSH BEEF £22.50
With seasoning.
- LOIN OF PORK £20.00
With crackling, apple sauce & seasoning.
- TURKEY BREAST £21.00
With pig in blanket & seasoning.

All roasts are served with creamed & duck fat roast potatoes, Yorkshire pudding, pan gravy, honey roast parsnip, braised red cabbage and seasonal vegetables.

SUNDAY SIDES

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| CAULIFLOWER MORNAY £4.00 | SEASONAL VEGETABLES £4.00 |
| EXTRA YORKSHIRE PUDDING £1.50 | SKIN-ON CHIPS £4.00 |
| CREAMED POTATOES £1.00 | FRENCH FRIES £4.00 |
| DUCK FAT ROAST POTATOES £3.00 | ONION RINGS £4.00 |
| BRAISED RED CABBAGE £5.00 | GARLIC BREAD £4.50 |
| | GARLIC BREAD WITH CHEESE £7.50 |

Locally Sourced

SUPPORTING WELSH FARMERS & LOCAL PRODUCERS

WELSH GOLD ICE CREAM (V, NGCI)
2 SCOOPS £4.00 | 3 SCOOPS £8.00
Chocolate • Vanilla • Strawberry • Salted Caramel • Mint-Choc Chip • Honeycomb

VEGAN ICE CREAM (VE, NGCI)
2 SCOOPS £4.00 | 3 SCOOPS £8.00
Vanilla • Chocolate • Strawberry

SORBET (V, NGCI)
2 SCOOPS £4.00
Lemon • Mango • Blackcurrant

Please inform a member of the team of any allergies or dietary requirements. Whilst every effort is made to accommodate guests, all food is prepared in a kitchen where nuts, gluten and other allergens are present.

(V) VEGETARIAN (VE) VEGAN (NGCI) MADE WITH NON GLUTEN CONTAINING INGREDIENTS
Gluten (NGCI) available
Yorkshire pudding (NGCI) available

MAINS

- PAN FRIED SEABASS FILLET (NGCI) £24.00
Caper butter sauce, fresh tarragon, crushed new potatoes and seasonal vegetables.
- MOROCCAN VEGETABLE & APRICOT TAGINE (VE) £18.50
Served with herb couscous and flatbread.
- CHARGRILLED WELSH LAMB RUMP £26.00
Pan gravy, creamed potatoes and seasonal vegetables.
- BUTTERMILK FRIED CHICKEN BURGER £19.50
Bacon, cheddar cheese, beef tomato, gam lettuce, pickles, BBQ sauce, coleslaw and fries.
- CHARGRILLED CHICKEN & BACON SALAD £18.50
Cresters with a choice of ranch or honey & mustard dressing.

CHILDREN'S MENU

- KIDS ROAST DINNER £14.00
- SAUSAGE, FRIES, PEAS OR BEANS £9.50
- CHICKEN GOUJONS, FRIES, PEAS OR BEANS £9.50
- PENNE PASTA (V) £9.50
Tomato sauce and garlic bread.

CHILDREN'S DESSERTS

- SALTED CARAMEL PROFITEROLES (V) £7.00
- CHOCOLATE BROWNIE SUNDAE (V) £7.00
- ICE CREAM POT (1 SCOOP) (V) £3.00

DESSERTS £9.50 EACH

- SIGNATURE BISCOFF CHEESECAKE (V) - Biscoff ripple ice cream.
- STICKY TOFFEE PUDDING (V) - Salted caramel ice cream, butterscotch sauce.
- WHITE CHOCOLATE & PISTACHIO CRÈME BRÛLÉE (V) - Homemade shortbread.
- TAVERN CHOCOLATE BROWNIE (V, NGCI) - Toffee sauce, vanilla ice cream.
- WARM RASPBERRY BAKEWELL TART (V, NGCI) - Served with custard.
- CHOCOLATE DIPPED PROFITEROLES (V) - Honeycomb ice cream, chocolate sauce.
- BELGIAN WAFFLE OF THE DAY (V)

Good food, great views, even better company