

# FOOD



## SMALL DISHES

*Small dishes to share, start or simply enjoy with a tipple or two!*

(Three Dishes £18 or Six Dishes £35)

### BREAD & OLIVES

mixed olives, rustic breads & oil dip (v)

5

#### SOUP

"ask us for todays?"  
served in a flask!  
(perfect to share)

5

#### PÂTÉ

chicken liver, roast  
garlic pâté, onion  
marmalade & toast

7

#### CALAMARI

pan fried squid,  
lemon & garlic  
aioli

7

#### CHIPOLATAS

'honey & wholegrain  
mustard sticky  
glaze

6

#### WINGS

sweet sticky chicken  
wings, toasted sesame  
& spring onions

6

#### KOFTAS

Welsh lamb, roast  
garlic meatballs,  
mint yogurt

7

#### PIL PIL

garlic & chilli  
king prawns,  
& sourdough

6

#### CROQUETTES

slow roasted brisket  
croquettes,  
beef au jus

6

#### ON TOAST

wild mushrooms, garlic  
cream, white wine &  
sourdough toast (v)

6

#### FISHCAKES

smoked haddock,  
cod, parsley,  
lemon & dill aioli

7

#### MUSSELS

Menai mussels,  
garlic, white wine  
cream & sourdough

7

#### BRUSCHETTA

sliced avocado,  
red hummus,  
sourdough (vg)

6



## MAIN DISHES

*Our chefs have drawn their inspiration from classic Great British pub dishes using the best produce available to them. You can also check out our specials board for more choice.*

#### HOUSE BURGER

steak patty, mature cheddar, sweet tomato salsa,  
lettuce, sesame seed bun, fries & slaw

12

#### FISH & CHIPS

beer battered, north coast cod, chips, split  
peas & tartare sauce (if it ain't broke!)

14

#### CHOWDER

(fish stew!) smoked haddock, cod, king prawns,  
white wine, garlic, cream & sourdough

15

#### FRESH PASTA

button mushrooms, baby onions, parmesan  
garlic cream (v) (sliced chicken breast? £4)

12

#### BANGERS 'N' MASH

Joule's secret recipe, traditional pork sausage,  
mash, proper gravy & buttered greens (it's a proper pub thing!)

12

#### WELSH LAMB

slow cooked Moroccan spiced lamb shoulder,  
cous cous, sweet lamb jus (Proud? We are!)

15

#### CAPONATA

slow roasted aubergine, mediterranean vegetables,  
sautéed potatoes, feta & tomato sauce (vg)

12

#### PROPER PIE

steak & Conwy ale, seasonal vegetables, chips  
& proper gravy (p.s this is not a casserole with a lid!)

13



## SAUCE & SIDES

chips 3   mash potatoes 3   cabbage fennel bacon 3   garlic bread 3   garlic bread & cheese 4   onion rings 3   seasonal vegetables 4  
peppercorn 3   bernaise 3   stilton 3   dienne 3

# MORE FOOD



## SANDWICHES & SALADS

*sandwiches served hot or cold, sandwiches available 12am - 5pm*

### CHEESE & TOMATO

mature cheddar, sweet tomato slasa,  
sourdough bread (v) (bacon? £3)

5

### BACON & BRIE

bacon, brie cheese, cranberry sauce  
sourdough (chicken? £3)

6

### SAUSAGE SARNIE

(but a bit posh!) pork sausage,  
onion marmalade, sourdough bread

6

### CAESAR SALAD

crisp lettuce, parmesan, & caesar dressing (v)  
(chicken breast? £4)

12

### BEEF & ONION

beef brisket, pepper jack cheese & red onion  
sourdough (help us make it famous!)

7

### CHICKEN & AVACADO

sliced chicken breast, smashed avacado  
dressed leaved, lemon zest, sourdough

7

### TUNA MELT

we don't need to explain, do we?  
please don't make us?

6

### VEGAN SALAD

baby gem, spiced cous cous, peppers,  
onion, cucumber, baby tomatoes, pomegranate (vg)

12



## PUDDINGS

*homemade with love, as they should be!*

### CHEESECAKE

Baileys cheesecake, coffee gel and vanilla pat  
(what more could you ask for?)

6

### MESS

frozen cherry & amaretto mess  
(no privilage, just booze and fruit!)

6

### CHEESE

a selection of five great cheeses, crackers  
& red onion marmalade (75ml port? £5)

12

### ICE CREAM

we'll have to check what flavours we've got left!  
we might even throw in a wafer

6

### TART

(not you, the pudding!) caramel & chocolate!  
caramelised pear & vanilla icecream

6

### PUDDING

sticky toffee.  
(are we even a pub without this pud!)

6

### POACHED

poached pear, walnut cream  
& sweet wine sauce

6

### BITTER TART

(only kidding, there's nothing bitter about this!)  
lemon tart, honey comb ice cream

6



## SPECIALS

*check out our specials board or just ask a member of the team, they should know!*

(vg) - vegan option (v) - vegetarian option

*Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.  
Some of our dishes contain nuts however can be made without upon request.*