

To start

Chef's soup of the day, made fresh daily

Pan-fried fillet of mackerel on a bed of egg noodles topped with a mango and chilli salsa

Slow cooked duck Scotch egg with garden pea puree and crispy Parma ham

Deep fried rosemary and walnut coated goats' cheese with a sticky beetroot relish and a cucumber yoghurt dressing

Lemon and lime poached salmon with lime cured rhubarb, rhubarb gel and fresh watercress salad

Sharing platter for two: mixed olives, dipping oils, homemade beetroot and mint humus, Parma ham, chorizo and homemade olive focaccia bread

Main course

Homemade gourmet steak burger with grilled bacon Snowdonia cheddar cheese on a toasted brioche bun with hand cut chips, beer battered onion rings and creamy coleslaw

Conwy Valley slow cooked lamb Wellington with roasted vegetable ratatouille, apricot and almond cous cous and topped with a mint yoghurt dressing

Cod and king prawn fish pie in a creamy sweetcorn and spring onion sauce topped with golden puff pastry, served with buttered mash and garden peas

Oven baked chicken breast marinated in Thai spices with a coconut and sweet potato curry, sticky coconut rice and crispy prawn crackers

Oven-baked fillet of plaice in garlic & ginger butter with stir-fry oriental vegetables and cucumber and yoghurt new potato salad.

Pesto tagliatelli with roasted Mediterranean vegetable finished with fresh parmesan, watercress and foccacio bread

8oz Conwy valley rump steak* with dauphinoise potatoes roasted tomatoes and buttered mushrooms



A separate menu showing allergens is available. If you would like to see it, please ask Hugh.

Menu presented by Head Chef Clare Jones. All dishes are balanced and served as a complete dish
Some dishes may contain traces of nuts in their preparation. Any dietary requirements can be pre-arranged
Full evening meal is £40. If not full, starter £8.50, main £23, Dessert £8.50. £35 when booked in advance.

*£3 supplement



SYCHNANT PASS
COUNTRY HOUSE

Sweet Menu

Homemade pancakes with fresh banana, chocolate sauce and bounty ice cream

Bread and butter pudding with marmalade and whisky glaze, homemade chocolate orange ice cream and caramelized orange

Home-made lemon shortbread stack with fresh strawberries, vanilla ice-cream and lemon curd

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

A selection of hand-picked Welsh artisan cheeses with celery, grapes, homemade chutney, Bara Brith and biscuits*. (Snowdon Black Bomber, Perl Las, Perl Wen and Blanafron smoked)

If you would like a Port to go with these, please let the staff know.

Selection of ice-cream & sorbets – please ask a member of staff for tonight's flavours



Toffoc – toffee flavoured Vodka made in Anglesey £4.95

Tanners Late Bottled Vintage Port 50 ml £6.95

Tanners Patrono Fine Ruby Port 50 ml £5.95

Noval 10 year Old Tawney Port 50 ml £5.95

Dessert wine £9.20 per 125ml glass: -

Chateau le Fage, Monbazillac, France

Moscatel de Setubal Bacalhoa, Portugal

El Aziz Vendemmia Tardiva, IGT Sicilia



Coffee and mints are served in the lounge

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*£3 Supplement