



THE HAYLOFT

BAR & GRILL

SEASONAL SPECIALS

Changing the menu regularly to focus on what's in season.

Between 12pm and 5pm enjoy 2 courses for £20.95 or 3 courses for £25.95

Strawberry Rhubarb Spritz £10 / Elderflower Herb Cooler £7.50

Starters

Soup of the day
with artisan bread and Welsh butter - £7

Braised Leeks
organic leeks poached in a lemon vinaigrette, topped with crispy breadcrumbs - £7.95

Crispy Perl Wen
deep fried Welsh Brie, homemade blueberry compote - £8.25

Mains

Steamed Anglesey Seabass
with salsa verde, sliced tomatoes, roasted new potatoes - £19

Welsh Black Beef Ragu
spaghetti tossed in a rich beef ragu, Parmesan and garlic bread - £18

Baked Ratatouille Tart
finely sliced ratatouille in filo pastry case, served with red salad, balsamic dressing and new potatoes - £17

Puddings

Calon Lân Strawberry Jam Roly Poly
with vanilla custard - £7.50

Rhubarb Fool
rhubarb compote, fresh cream, Bodnant shortbread - £7

Spiced Ginger Cake
with honey and vanilla ice cream - £7.50

Meet our makers

We aim to source our produce as locally and ethically as possible. We are lucky to be surrounded by so many amazing artisan producers and be supplied by our award winning farm shop.

The Farm Shop - Our butchery and bakery in the farm shop make a large selection of our fresh produce that is used across our menus including pies, artisan bread and meat.

Bryn Williams - Celebrity chef and passionate farmer. We are lucky to get our hands on Bryn's beef multiple times a year, as well as his delicious condiments from his "Bryn's Kitchen" range.

RGB Websters & Sons - A local family business based in Kinmel Bay. The team at Websters always supply us with the best quality beef, pork and lamb from local farms including - Cae Mawr, Llanfechell, Amlwch and Ynys Mon.

Tatws Trading - A fresh fruit and vegetable merchants based in Llandudno. Family run, they offer a huge range of fresh produce and supply us with a variety.

Organic North - One of the largest and longest-established wholesalers of certified organic produce in the north. Their close relationship with farmers allows us to enjoy a large variety of organic fruit and vegetables which changes seasonally along with our menus.

Mermaid Seafoods - A local fishmongers based in Llandudno who supply the largest and freshest selection of fish and seafood in North Wales.

Gwinllan Conwy - An award winning vineyard located in Conwy, with a stunning backdrop of the Snowdonia Mountain Range. We offer a variety of their very best Welsh wines.

Halen Môn - Based on Anglesey they produce Welsh sea salt from the Anglesey coastline. The unique briny waters create some of the world's finest flake sea salt which we use across the restaurant.