

THE HAYLOFT

The Hayloft 12 / Aperol Spritz 10 / Seasonal cocktail 12

NIBBLES

Mixed nuts 4 / Olives 4

Godwin's sourdough & butter 5

Bodnant sausage roll & bloody mary ketchup 5

STARTERS

Roast pumpkin soup, pumpkin seeds, crème fraîche & sage oil	7.50
Whipped sweet potato, crumbled goats cheese, parma ham & toasted pumpkin seeds (GF)	8
Autumn vegetable terrine, salted rosemary croustade (Vg)	8
Pork and black pudding bon bon, apple and sage puree, pickled apple	8.50
Prawn salad, roasted red pepper gazpacho (GF)	8.50

MAINS & GRILL

Pork tenderloin, pomme puree, apple braised carrots, blackberry & cider reduction (GF)	22
Pan fried salmon, leek velouté & potato rosti (GF)	22
Wild mushroom & butternut squash tart, parmentier potato, sticky red cabbage and roast veg jus (Vg)	20
Pan fried chicken breast, fondant potato, sticky red cabbage, roast pumpkin & jus (GF)	20
Beer battered fish & chips, mushy peas, tartare sauce, lemon	16.50
Bodnant pie with seasonal veg & chips or mash	18
Grilled chicken, bacon, sourdough croutons, baby gem, parmesan & caesar dressing (GFA)	16.50
6oz rump steak, fries, watercress, cafe de paris butter	24
8 oz Welsh Black Fillet Steak with chips, garnish and dressed leaves (GFA)	32.95
Bodnant Beef Burger, cheese, seeded bun, BBQ sauce, salad, slaw & fries (DFA)	17.50

SIDES & SAUCES

Chunky chips Fries	4
Roasted new potatoes	5
Seasonal Vegetables	5
Sauces: Perl Las Peppercorn Red wine	3

PUDDING

Sticky toffee pudding, butterscotch sauce & vanilla ice cream	8
Pumpkin pie, tonka bean meringue & walnut syrup	7.50
Blackberry and elderflower pannacotta, apple oats & berry gel (Vg)	7.50
Honey baked cheesecake, spiced fig compote	8
Selection of Welsh ice cream and sorbets	3 / 4/ 5

Please ask your server about allergens & dietary requirements

