

Bar & Grill  
THE HAYLOFT

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S M A L L  
P L A T E S

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- Marinated mixed olives 3.5  
Bodnant breads & dipping oils 4  
Sticky honey & mustard coated belly pork bites with a Welsh rarebit dip 5  
Cracked black pepper calamari with lemon aoili dip (gf) 6.5  
Baked camembert, apple & fennel slaw, Bodnant bread 6.5  
Roasted chickpea and vegetable ratatouille, homemade flat bread (Ve) 4.5

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T O S T A R T

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- Homemade soup of the day with Bodnant bread (gf option) 6  
Rosemary and garlic lamb koftas, feta & pomegranate salad, tzatziki (gf) 7.5  
BBQ pulled jackfruit tacos, thai style slaw, mango chutney (Ve) 6.5  
Homemade black pudding Scotch egg, piccalilli and crispy Parma ham 7.5  
Classic prawn cocktail 7.5

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M A I N S

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- Monkfish and aubergine creamy, coconut curry, sticky coconut rice, pineapple salsa and poppadom (Ve option) 16.5  
Homemade beef lasagne, garlic bread and dressed salad 14.5  
Bodnant 'bangers & mash', rich onion gravy 14  
Beer battered haddock, twice cooked chunky chips, peas & homemade tartare sauce 14  
King prawn, salmon and chilli linguine, roasted cherry vine tomatoes, dressed rocket 16.5  
Tomato & chilli linguine, chargrilled aubergine, vine roasted tomatoes, dressed rocket (Ve) 14.5  
Caesar salad, baby gem, roasted chickpeas, avocado, radish, crispy croutons, cheese & Caesar dressing (Ve) 14  
Add chargrilled chicken and bacon 3

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S I D E S

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|---------------------------------|-----------------------------|
| Chunky chips 3.5                | Beer battered onion rings 4 |
| Skinny fries 3.5                | Creamy mash 3               |
| Sweet potato fries 4            | Peppercorn sauce 3          |
| Garlic bread 3 (add cheese 3.5) | Diane sauce 3               |

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**B U R G E R S  
& G R I L L**

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Bodnant steak burger, Double beef pattie, topped with Welsh cheddar, crispy smoked bacon, lettuce, tomato, gherkin & burger sauce, served in a brioche bun, chunky chips and homemade coleslaw 15

Chargrilled cajun spiced chicken breast, topped with crispy smoked bacon, avocado, lettuce, tomato, lemon mayonnaise in a toasted brioche bun with twice cooked chunky chips 15

Portabello mushroom burger with caramelised red onion marmalade, lettuce, tomato, vegan cheddar in a toasted brioche bun with twice cooked chunky chips (Ve) 14

Cider roasted Welsh belly pork, black pudding potato cake, apple & fennel salad, apple cider puree 16

Garlic and rosemary marinated Welsh lamb steak, roasted chickpea & vegetable ratatouille, tzatziki and homemade flat bread 16.5

THE HAYLOFT MIXED GRILL

Bodnant sausages, chicken supreme, lamb chop, bacon, steak burger, portobello mushroom, vine cherry tomatoes, fried egg, chunky chips 25

7oz WELSH BLACK  
FILLET 28

8oz WELSH BLACK  
SIRLOIN 24

8oz WELSH BLACK  
RIBEYE 22

All steaks and cuts come with chunky chips, beer battered onion rings, vine roasted cheery tomatoes, flat mushroom and garlic butter

**S I D E S**

Beer battered onion rings 4  
Creamy mash  
Peppercorn sauce 3  
Diane sauce 3  
Chunky chips 3.5  
Skinny fries  
Sweet potato fries 4  
Garlic bread 3 (add cheese 3.5)

**C H I L D R E N**

Beef burger in a toasted brioche bun with chunky chips 7  
Sausage & mash with peas & gravy 7  
Fish & chips with peas 7  
Linguine with tomato sauce & garlic bread 6