



# THE HAYLOFT

BAR & GRILL

## BAR, TERRACE & RESTAURANT LUNCH MENU

### *Tipples & Nibbles*

Aperol Spritz £10  
Elderflower Collins £10  
Hot Honey Margarita £10  
Raspberry Virgin Mojito £7.50  
Olives £4  
Salt & pepper cashews £4

Bodnant scotch egg £4  
Bodnant Pork pie £4  
Sticky Bodnant sausages £4.50  
Freshly baked bread, garlic butter £5  
add cheese + £1.50

### *Sharing Boards*

#### Charcuterie Board

Honey baked ham, selection of cured meats, roasted organic tomatoes, artisan bread, Welsh butter, onion marmalade and pickles - £19.95

#### Ploughman's Board

Welsh cheddar, honey baked ham, Bodnant pork pie, cheese & broccoli tart, roasted organic tomatoes, artisan bread, Welsh butter and onion marmalade - £19.95

#### Fisherman's Board

Black mountain smoked salmon, shell-on prawns, scampi, lemon wedge, artisan bread, Welsh butter and tartare sauce - £21.95

### *Bigger Plates*

Kale Caesar Salad, classic anchovy and garlic dressing, organic kale, croutons and parmesan - £14  
add chicken & bacon +£2

Welsh Black Steak Sandwich, with mustard mayo and fries - £14.95

The Hayloft Roast of the Day, with all of the trimmings - £17

Buttermilk Chicken Burger, with our secret recipe burger relish, Llaeth y Llan natural yoghurt, tomatoes and chips - £17

Traditional Fish & Chips, made with a local ale batter, served with homemade tartare sauce and mushy peas - £17

Pie of the Day, served with chips, gravy and greens - £17

Roasted Vegetable Flatbread, Italian flatbread pizza topped with slow roasted tomatoes, peppers, sweet potatoes and hot honey - £14

### *Sides*

Salty skinny fries £4  
Triple cooked chips £4  
Sweet potato fries £4  
New potatoes £4  
Mixed salad £3  
Green salad £3  
Seasonal organic vegetables £4