



Seafood

AL FRESCO DINNER

24TH JULY

4 COURSES £50PP

1.

Herb crusted coley, smoked potato,
crushed peas & warm tartare sauce

2.

Locally sourced Lobster raviolo, bisque,
leeks & a thermidor fritter

3.

Roast hake, Conwy mussels, cider sauce,
crushed potatoes & buttered greens

4.

Dark chocolate & seasalt torte with
bara brith