



# THE HAYLOFT

LUNCH MENU

## Lunch Menu

Welcome to the Hayloft! Our classic menu is made up of all your pub favourites - dishes so good we can never take off the menu.

### bar snacks

- House spiced nuts £4
- Whipped feta, olives, rosemary oil & crispy bread £4.50
- Glazed Bodnant sausage with curry sauce £4.50
- Salted pork crackling with apple sauce £4
- Truffle fries with parmesan £7

### small plates

- Soup of the day, artisan bread roll, compound butter - £7
- Snowdonia Black Bomber cheese soufflé, Snowdonia cheese sauce, bacon jam, bacon crumble - £8
- Chicken liver parfait, blackberry fluid gel, fried bread - £7.50
- Tandoori cured mackerel, kachumber salad, raita - £7
- Welsh rarebit, crispy bacon, egg, date ketchup, rocket - £8
- Parma ham, cantaloupe melon, burrata, mint - £7

### large plates

- Local ale battered haddock, triple cooked chips, crushed minted garden peas, tartare and curry sauce - £16
- Tandoori marinated southern fried chicken burger, sriracha mayo and salad in a toasted brioche bun, served with fries and coleslaw - £16
- Lemon chicken schnitzel, caper sauce, fried egg and fries - £16
- Grilled lemon chicken with baby gem lettuce, homemade caesar dressing, bacon crumble, anchovies, croutons, parmesan - £15
- Coconut fish curry, larva rice, kachumber salad, raita, coriander and lime - £17

### the grill

- 8oz Welsh Black beef burger, cheddar fondue, bacon jam, ketchup and salad in a toasted brioche bun, served with fries and coleslaw - £17
- 8oz Welsh Black Ribeye steak, pickled shallot, confit tomato and mushroom, triple cooked chips and your choice of sauce - £28
- 10oz Welsh Black Sirloin steak, pickled shallot, confit tomato and mushroom, triple cooked chips and your choice of sauce - £28
- 9oz Welsh Black Fillet steak, pickled shallot, confit tomato and mushroom, triple cooked chips and your choice of sauce - £32

### to share

- Perfect for sharing between two!
- Pie of the day with seasonal veg, gravy, house chutney and triple cooked chips - £29.95
- Charcuterie board - cured meats, chicken liver parfait, olives, fruit, nuts, Welsh cheese, onion marmalade, fried bread, rosemary oil, compound butter - £20
- Bodnant Cheese Board - selection of Welsh cheeses, chutneys and crackers carefully selected from our farm shop - £17  
+ a bottle of house red £15
- 30oz Côte de boeuf for 2 (pre order only)  
all our steak sauces, triple cooked chips & seasonal vegetables - £74.95
- Steamed Brill for 2 (pre order only)  
seasonal salad, buttered new potatoes - £49.95

### sides & sauces

- Triple cooked chips £4 / Buttered new potatoes £4 / Truffle fries with parmesan & chives £6.50
- Butter braised hispi cabbage with parmesan £4 / Spring salad £4 / Seasonal vegetables £4
- Peppercorn sauce £3 / Red wine sauce £3 / Chimichurri £3

Please speak to your server about any allergies or dietary requirements

## *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.