



THE HAYLOFT

BAR & GRILL

SEASONAL SET MENU: SEPTEMBER, OCTOBER & NOVEMBER

TWO COURSES £24.95 | THREE COURSES £29.95

STARTERS

- Soup of the day** with artisan bread and butter (GF & Ve available)
- Pan fried scallops** wrapped in bacon and served with white wine, lemon, butter sauce (+£2 supplement) GF
- Buttermilk fried chicken** with BBQ sauce
- Beetroot bruschetta** garlic toast topped with goat's cheese curd and beetroot (Ve available)
- Wild mushroom Pithivea**
- Rare roasted beef salad** with hot honey, wasabi dressing and sesame (+£2 supplement) (GF)

MAINS

- Hayloft Roast of the Day**
with vegetables, roasties, Yorkshire pudding & gravy (GF & Ve available)
- Traditional fish & chips**
with mushy peas and tartare sauce (GF available)
- Bodnant Steamed Pudding of the Day**
with chips, mushy peas & gravy
- Welsh pork Meatballs**
served the Swedish way with mashed potatoes, berried & pickled cucumber
- Steamed Seabass**
gremolata, lemon olive oil with a side of roasted chunky vegetables (GF)
- Butternut squash and spinach gnocchi**
(Ve available)
- Grilled Chicken Supreme**
with a creamy mushroom and tarragon sauce, roasted vegetables
- Grilled Welsh Black Sirloin**
with stilton and molasses, fries and green salad (+£10 supplement) (GF)

PUDDING

- Dark chocolate pear cake** with dairy free vanilla ice cream (Ve)
- Steamed ginger pudding** with honey and cardamon cream sauce, ginger ice cream
- Apple and cognac soaked raisin strudel** with custard
- Lemon mousse** with Bodnant shortbread biscuit (GF available)
- Affogato** (GF available)
- Selection of ice cream & sorbet** (GF & Ve available)

*(Supplements are added on top of any discount / offer)

Please speak to a member of the team about allergen information and dietary requirements.