

Dinner Menn

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.

cocktails & snacks

Aperol spritz, aperol, orange, soda & Prosecco - £10 Hugo Spritz, elderflower liqueur, mint, soda & Prosecco - £10

Hot Honey Margarita, tequila, hot honey, lime - £10 Elderflower Herb cooler (non-alc), elderflower cordial, mint & soda - £7.50 Spiced mixed nuts £4

Whipped feta, olives, rosemary oil & crispy bread $\pounds 4.50$

Honey glazed Bodnant sausage with curry sauce $\pounds 4.50$

Salted pork crackling with apple sauce £4

casual dining

Snowdonia Black Bomber cheese soufflé, Snowdonia cheese sauce, bacon jam, bacon crumble - £8

Chicken liver parfait, blackberry fluid gel, fried bread - £7.50

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

Courgette and red pepper risotto - £15

Coconut fish curry, larva rice, kachumber salad, raita, coriander and lime - £17

offers & events

Afternoon Tea - Afternoon tea is served Wednesday to Saturday between 3pm & 5pm

Sunday Lunch - Join us for a delicious Sunday lunch every week from 12-6.30pm

Did you know we cater for weddings, events and other life celebrations?

Ask a member of the team for more information about upcoming events and offers!

the grill

6oz Welsh Black beef burger, cheddar cheese, 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

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