



THE HAYLOFT

BAR & GRILL

SUNDAY LUNCH

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

Starters

Homemade soup of the day with artisan bread and Welsh butter - £7
Patchwork chicken liver paté, local onion marmalade chutney, Welsh butter and toasted artisan bread - £7.50

Black Mountain smoked salmon, crème fraîche, capers and lemon wedge - £8.25

Buttermilk fried chicken with sriracha mayonnaise dip - £7.50

Garlic mushrooms on toast - £7

Plant pot of raw vegetable crudités, edible soil and pesto mayonnaise dip - £6.95

Mains

The Hayloft's Roast for Two - £35
Topside of beef, roast chicken & roast gammon served with all of the trimmings on a platter for two

Roast Anglesey Black topside of beef, served with a Yorkshire pudding, roast potatoes, seasonal vegetables and rich beef gravy - £18

Roasted chicken supreme, served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy - £18

Conwy honey and clove roasted gammon, served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy - £18

Braised Welsh lamb steak "lobscouse", served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy - £18

Classic Nut Roast, served with a Yorkshire pudding, roast potatoes, seasonal vegetables and vegan gravy - £17 (VgO)

add an additional meat to your roast! +£3
Welsh Cheese Pie made with short and puff pastry, served with vegetables and vegetarian gravy - £17

Hayloft Fish of the Day - please ask a member of the team! - £18

Sides

Welsh Rarebit Cauliflower Cheese
Creamy cheese & leek mash
Conwy honey parsnips
Buttered kale £4 / Braised red cabbage £4
Carrots £3 / Stem broccoli £3
Roast potatoes £4